



Caesar Salad

Serves 4 ppl appetizer

Ingredients;

- 1 clove of garlic
- 2 anchovies
- 1 teaspoon Worcestershire Sauce
- 3 drops of Tabasco
- 1 tablespoon Dijon Mustard
- ½ lemon only
- 1 egg yolk
- 1 tablespoon Balsamic Vinegar
- ½ cup Olive Oil
- ½ cup grated parmesan cheese
- 1 medium romaine lettuce
- 1 cup croutons

1. Make croutons or have raw pumpkin seeds on hand
2. Wash lettuce in cold water & dry, coarsely chop
3. put whole egg in coffee cup and fill with boiling water. The yolk will be used, separated later
4. Hold garlic with fork and shave with spoon and spread in wooden bowl. *remove garlic pulp leaving the oil
5. Grind anchovies into garlic oil with fresh ground pepper
6. Add Worcestershire Sauce, Tabasco, mustard, lemon, vinegar & egg yolk. Mix well
7. Add olive oil slowly while whisking continuously
8. mix in parmesan
9. toss lettuce with dressing and add croutons or raw pumpkin seeds

*pair with PMV Rosé, Chardonnay or Viognier