



Simple Caesar Salad

Servings: 2

Prep Time: 10min

Cook Time: 0

Ingredients

DRESSING

- 1 large egg yolk
- 4 to 5 anchovy fillets
- 2 tsp Worcestershire Sauce
- juice of half a lemon
- 1 large clove of garlic, crushed
- 5 tbsp Olive Oil
- 60 g croutons
- 1 cos lettuce, torn into pieces
- 25 g Parmigiano Reggiano

Directions

1. Blend together until smooth the garlic, anchovies, lemon juice, Worcestershire sauce, salt, pepper and egg yolk, then slowly add the olive oil.
2. Toss the mixture with the lettuce and top with croutons and shavings of Parmigiano Reggiano.