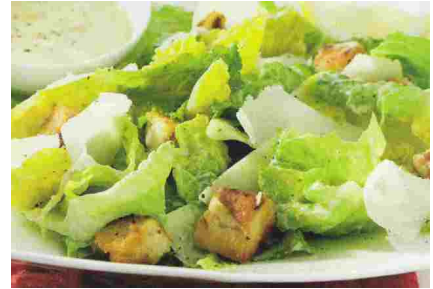


# Caesar Salad

- 2 garlic cloves
- 2 egg yolks\*
- 1 anchovies (optional)
- 1 tablespoon Dijon mustard
- Juice of one fresh lemon
- 1/2 cup olive oil (this too)
- Salt (to taste)
- Cracked black pepper (to taste)
- 1 large head of romaine lettuce, washed and patted dry
- 2 ounces Parmigiano-Reggiano cheese
- 6 ounces of salad croutons



Rub the inside of a large wooden bowl with the garlic cloves. Remove the garlic cloves, and finely chop. Add the egg yolks, remaining garlic, anchovies and mustard to the bowl. Whisk until all of the ingredients are incorporated. Whisk in the lemon juice. Slowly drizzle in the olive oil, while whisking constantly. Whisk until all of the ingredients are incorporated. Season the dressing with salt and pepper. Tear the lettuce into bit-size portions and add to the salad bowl.

Grate the cheese into the bowl. Add the croutons. Mix with salad spoons