

Caesar Salad

INGREDIENTS

Yield: 2 to 4 servings

FOR THE SALAD

- 1 large head romaine lettuce (about 1 pound)
- 1 large egg
- 4 to 6 anchovy fillets, minced
- 1 large garlic clove, minced
- $\frac{3}{4}$ teaspoon Dijon mustard
- 2 tablespoons freshly squeezed lime juice
- $1\frac{1}{2}$ teaspoons Worcestershire sauce
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon coarsely ground black pepper
- $\frac{1}{2}$ cup extra-virgin olive oil
- $\frac{1}{4}$ cup finely grated Parmesan, plus more for garnish

FOR THE CROUTONS

- $\frac{1}{4}$ cup olive oil
- 4 garlic cloves, minced
- 20 thin baguette slices (each about $\frac{1}{4}$ -inch thick)

Preparation

1. Step 1

Crisp the romaine lettuce: Trim and discard the base, then separate the leaves, rinse them in cold water and drain. Spread them out on two clean kitchen towels (or paper towels), gently roll them up and refrigerate them for at least an hour.

2. Step 2

Make the croutons: In a small bowl, mix the olive oil and the garlic until well combined. Heat the oven to 375 degrees and set a rack in the middle.

3. Step 3

Place the baguette slices on a large baking sheet in a single layer. Generously brush the tops with the garlic oil, then swipe the slices around the pan to make sure their sides underneath soak up the olive oil mixture that soaks through to the bottom. Toast in the oven for 13 to 15 minutes, turning halfway through, until browned and crunchy. Set aside.

4. Step 4

While the bread toasts, in a small saucepan, bring water to a boil over medium-high heat. Using a slotted spoon, gently lower the egg into the water, release it and let it cook for 1 minute. Remove with the slotted spoon and set aside to cool.

5. Step 5

In a large wooden bowl, using the back of a soup spoon, mash the anchovies with the garlic, mustard, lime juice and Worcestershire sauce, pressing the mixture against the bowl in circular motions, mixing it well until it thickens and turns into a creamy paste. Cracked the cooled egg into a separate bowl, and add the yolk to the wooden bowl, discarding the egg white. Using a fork or a whisk, mix thoroughly to combine. Add the salt and pepper and mix well. Slowly, pour in the ½ cup olive oil, whisking vigorously to emulsify the dressing as you do. Add the grated Parmesan and continue mixing until very thickened.

6. Step 6

Add the cold lettuce leaves and, using tongs or your hands, toss to coat with the dressing. Serve on a couple of plates. Smear the croutons into the remaining dressing in the bowl and tuck them into the lettuce, including a few on top. Add more Parmesan to taste and serve immediately.