



CAESAR SALAD

<i>Ingredients</i>	<i>Equipment</i>
1/4 Cup Olive Oil	Chopping Boards
3 Cloves Garlic	Knives
2 Slices Bread/Gluten Free/omit	Juicer
1 Lemon Juiced	Garlic Crusher
50 Grams Parmesan Cheese/Omit	Zester
2 Anchovies/Omit	Cup and Spoon Measures
1 Egg Yolk/No Egg Replacer or Omit	Medium Mixing Bowl
Salt & Pepper to taste	Whisk
Lettuce	Lined baking tray
	Pastry Brush
	Colander

*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Peel and crush the garlic**

- 4. Whisk the olive oil and garlic in the medium mixing bowl. Allow to sit.**
- 5. Place the bread on the lined baking tray and brush lightly with the garlic oil.
Place in the oven and cook until toasted.
Remove and cut in to crouton size pieces.**
- 6. Chop the anchovies, add the anchovies and egg yolk to the garlic oil mixture. Whisk until creamy. Add salt, pepper and juice of 1 lemon.**
- 7. Grate the parmesan cheese with the zester. Add half the cheese to the garlic oil, whisk.**
- 8. Wash the lettuce, using your hands tear off chunks of lettuce. Add to the garlic oil mixture and toss until coated.**
- 9. Add the rest of the parmesan cheese, toss gently.**
- 10. Add the croutons to the salad and toss gently.**