

# RECIPE

## Caesar Salad

### Ingredients

- 1 iceberg lettuce
- 2 egg yolks
- 2 tbsp Dijon mustard
- 250mls neutral oil (avocado, sunflower, vegetable etc.)
- 2 anchovies
- ½ lemon (juice and zest)
- Salt
- 1 cup of cooked, dice pancetta or bacon
- Parmesan



### Method

1. Place two egg yolks and Dijon mustard into a bowl and whisk together.
2. Slowly add drops of oil, whisking continuously until desired thickness. Adding too much all at once will make the mayonnaise split.
3. Add salt, half a bunch of chopped parsley, anchovies, juice and zest of lemon, and continue to whisk until combined.
4. Spread mayonnaise mix over lettuce wedges.
5. Top with grated parmesan and diced pancetta or bacon before serving.