

Caesar Salad

<p>Equipment:</p> <p>3 chopping boards 3 knives Large frypan Lettuce spinner Sealed container for lettuce Food processor Wooden spoon Measuring cups Measuring spoons 3-4 small bowls for chopped ingredients Lemon squeezer Egg lifter Kitchen scissors Paper Towel Vegetable peeler 4 serving bowls</p>	<p>Ingredients:</p> <p>Dressing:</p> <p>Four cloves of pre-roasted garlic, cut and flesh squeezed out 1/2 cup of mayonnaise 1/2 cup of yoghurt 2 anchovy fillets 2 tbsp lemon juice</p> <p>Salad Ingredients:</p> <p>1 lettuce Small bunch of chives Small bunch of parsley 2 rashers of bacon 3 thick slices of bread 1 fresh clove of garlic Olive oil Small wedge of parmesan 3 eggs</p>
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What to do:

1. Wash lettuce and spin dry carefully, tear into bite sized pieces, put into a sealed plastic container or clean plastic bag in fridge to crisp up.
2. Make croutons; remove the crusts from the bread. Cut the bread into 1 cm cubes. Place frypan on stove, rub frypan with fresh cut clove of garlic. Add a ¼ cup of oil and add the bread cubes. Fry and turn until the bread is crisp and brown on all sides. Add more oil if necessary. When cooked remove from pan and set aside.
3. Finely chop the bacon. Cook in a little olive oil until crisp. Drain on paper towel
4. Wash, spin dry and finely chop the parsley.
5. Wash the chives and snip into small pieces into small bowl with scissors
6. Finely shave the parmesan with vegetable peeler into small bowl and set aside.
7. Add all dressing ingredients into bowl of food processor, process until smooth, taste and adjust seasoning if necessary, thin down with a little water if necessary.
8. Meanwhile, place the eggs in boiling water for 6 minutes exactly. Remove shell.
9. Arrange lettuce in four serving bowls, sprinkle croutons, bacon, chopped chives, parsley and shaved parmesan evenly over the three bowls, drizzle with dressing, place a boiled egg on top and serve.
10. Prior to eating the egg should be cut and yolk allowed to drizzle over salad