

## New Caesar Salad

**Servings**

6

**Calories**

100

**Prep Time**

25 minutes

**Total Time**

35 minutes

**Skill Level**

Medium

### Ingredients

- 1 ½ pounds Mann's RomaBlend®
- Seasoned Breadcrumbs (recipe below)
- Lemon Vinaigrette (recipe below)
- Anchoïade (recipe below)
- Pecorino Romano

#### Seasoned Breadcrumbs

- ½ baguette, stale
- ¼ cup extra virgin olive oil
- 1 tablespoon butter
- 1 garlic clove, large, peeled
- 1 teaspoon rosemary
- 1 teaspoon oregano
- Pinch of chili flakes
- Salt and black pepper, to taste

#### Lemon Vinaigrette

- 1 garlic clove, small, peeled
- 1 teaspoon honey
- 1 ½ teaspoons Dijon mustard
- ¼ cup lemon juice
- ¾ cup extra virgin olive oil
- Salt and black pepper, to taste





# New Caesar Salad

## Anchoïade

- 2 egg yolks
- 2 tablespoons Dijon mustard
- 2 garlic cloves, large, peeled
- 15-20 anchovy filets, oil packed
- 1 tablespoon fresh lemon juice
- 2 tablespoons of oil drained from the anchovies

## The Method

### For the Breadcrumbs

Tear the baguette into pieces, and place in the bowl of a food processor along with the garlic. Turn on to chop the garlic and grind the bread into rough breadcrumbs. It doesn't need to be too fine. Tip out the breadcrumbs into a large skillet. Drizzle all over with the olive oil and dot with the butter. Add the herbs and chili flakes. Cook over low heat, stirring frequently to toast evenly. Cook until very dry, crisp and golden. Season with salt and black pepper to taste. Set aside to cool.

### For the Vinaigrette

Place the garlic, honey, mustard and lemon juice in the bowl of the food processor. Turn on to chop the garlic and combine the ingredients. With the motor running, add the oil in a thin stream to emulsify. Season with salt and pepper. Taste on a leaf of greens to check seasoning and balance. Reserve.

### For the Anchoïade

Combine all ingredients in the bowl of the food processor. Turn on to chop the garlic and puree the ingredients into a smooth paste. Reserve.

### To Serve

Using a palette knife or the back of a spoon, spread 2 tablespoons of the anchoïade across  $\frac{1}{3}$  of each of the dinner plates. Toss the greens with the dressing. It may not be necessary to use it all. Divide the greens among the 6 plates, piling them on one half of the plate, half covering the anchoïade. Cast 2 tablespoons of breadcrumbs over the empty side of the plate, and using a micro plane, generously grate the pecorino over the greens. Serve immediately.

Recipe courtesy of Chef Tucker Bunch, R&D Chef for Sweet Earth Foods

## Nutrition Facts

Serving Size: 127g | Servings: 6

### Amount Per Serving

Calories 100 | Total Fat 8g (sat 1.5g trans 0g) | Cholesterol 10mg | Sodium 130mg | Total Carbohydrate 4g | Dietary Fiber 2g | Sugars 1g | Protein 2g | Vitamin D 0% | Calcium 4% | Iron 10% | Potassium 4%