

Classic Caesar Salad

Classic Caesar Salad with homemade dressing, crispy romaine lettuce, and fresh parmesan. Easy 30-minute recipe with authentic flavors.

30	5	35	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Classic Caesar Salad

Ingredients

- 6 anchovy
- 2 egg yolk
- 2 clove garlic
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp fresh lemon juice
- 1 tsp Worcestershire sauce
- 2 tsp dijon mustard
- 1 cup olive oil
- 3 lettuce
- 3 cup bread
- 1 cup parmesan cheese

Instructions

- 1 Make the croutons**

Preheat oven to 190°C (375°F). Cut 3 cups of bread into 1-inch cubes and toss with 2 tablespoons olive oil and a pinch of salt. Spread in a single layer on a baking sheet and bake for 8-10 minutes until golden brown and crispy.
- 2 Prepare the lettuce**

Wash and thoroughly dry the romaine lettuce leaves using a salad spinner or paper towels. Tear the leaves into bite-sized pieces and place in a large serving bowl.
- 3 Make the dressing base**

Mince 2 cloves of garlic very finely. Add 1 teaspoon salt and use the flat side of your knife to mash the garlic and salt together into a smooth paste.
- 4** Transfer the garlic paste to a medium bowl and whisk in 1 tablespoon lemon juice, 1 teaspoon Dijon mustard, and 2 teaspoons Worcestershire sauce until smooth.
- 5** While whisking constantly, slowly drizzle in 1 cup olive oil in a thin stream until the mixture becomes thick and creamy, about 2-3 minutes.

6

Finish and serve

Add half the dressing to the romaine lettuce and toss with your hands until evenly coated. Add the warm croutons and 1 cup grated Parmesan cheese, then toss gently. Serve immediately with additional dressing on the side.

Tips

For the best emulsion in your Caesar dressing, ensure all ingredients are at room temperature before mixing, as cold ingredients don't emulsify as well together.

When mashing anchovies and garlic, use the flat side of your knife and a pinch of coarse salt to create a smooth paste that will distribute evenly throughout the dressing.

Add the olive oil very slowly while whisking constantly to prevent the dressing from breaking. If it does break, start with a fresh egg yolk and slowly whisk the broken dressing back into it.

Tear romaine leaves by hand rather than cutting with a knife to prevent bruising and maintain the best texture for your salad.

Make croutons from day-old bread for better texture and absorption of olive oil and seasonings during baking.

Toss the salad with your hands rather than utensils to gently coat every leaf with dressing without bruising the delicate lettuce.

Serve Caesar salad on chilled plates to maintain the crisp texture of the lettuce and keep the dressing from becoming too warm.

Use a vegetable peeler to create thin, elegant shavings of Parmesan cheese that will distribute more evenly than grated cheese.