



Rustic Kitchen

BISTRO & BAR

THE RUSTIC “CAESAR SALAD” RECIPE

This recipe was created exclusively by Executive Chef Tom Holloway
and is frequently served at Rustic Kitchen.

INGREDIENTS FOR SALAD & DRESSING

2 heads of crisp Romaine lettuce – washed and torn
(not cut – the lettuce will brown more quickly if it's cut)
1 clove garlic
1/2 cup Extra Virgin Light Olive Oil
Juice from 1 lemon (without seeds – cheesecloth recommended)
4 anchovies (which makes about two tablespoons anchovy paste)
1 teaspoon Dijon mustard
1 egg yolk
2 pinches Kosher or coarsely ground Sea Salt
1 pinch coarsely ground fresh pepper
1 dash red wine vinegar
2-3 large sprinkles grated Parmesan cheese

INGREDIENTS FOR CHEESY BAKED CROUTONS

1/2 cup Extra Virgin Light Olive Oil
1 clove garlic
2-3 cups of day old (or more) bread cut into square inch cubes
***Note: you can use French baguette, foccacia bread, brioche, ciabatta bread,
almost any kind of bread.
1 generous sprinkle of Parmesan or similar cheese

Place the baking sheet in the oven for 8 to 10 minutes, but be sure to keep on eye on the
croutons; each oven varies so be sure your croutons are perfectly brown and crisp, not burnt.



THE RUSTIC “CAESAR SALAD” RECIPE (PAGE TWO)

TO MAKE CROUTONS

Begin by preheating the oven to 500 degrees.

Pour 1/2 cup olive oil into sauté pan at medium high heat and ADD 1 clove of garlic cut into 4 slices. Turn on the burner to about medium high heat and sauté oil and garlic until garlic is nicely browned; not too brown or burnt or you'll have a rather bitter tasting olive oil. The point is to delicately infuse the olive oil with the garlic without overpowering the flavor.

In a large mixing bowl, preferably a wooden bowl, mix the day old cubes of bread with the garlic infused olive oil so each piece of bread is nicely coated.

Spread the bread cube coated in oil in a single layer on a baking sheet and sprinkle generously with Parmesan or a similar type of cheese.

TO MAKE DRESSING

In a large wooden salad bowl (no stainless steel here or it will diminish the flavor) rub 1 glove of garlic generously all over the bowl to infuse the flavor.

Add about 4 whole anchovies to the bowl and mash (you'll need some muscle for this step). To make it a bit easier to mash the anchovies add a pinch of kosher salt (to add grit) and a dash of olive oil.

Once the anchovies are mashed into a nice paste, add the juice of one lemon, no seeds please (this is where the cheesecloth come in handy).

Then add about 1 teaspoon of fine Dijon mustard.

Next, separated the egg yolk from the egg white and add only the egg yolk to the bowl with anchovies, lemon and mustard.

Now, for the emulsification process, slowly add 1/2 cup of olive oil to the bowl and you continuously whisk all the ingredients together. This step takes a bit of time, but once your ingredients are emulsified you'll know because there will be no separation of the egg, oil, mustard, etc. All ingredients will be blended into a perfect consistency.

To finish, add one dash or red wine vinegar and another generous sprinkle of cheese.

ADDING THE DRESSING TO THE LETTUCE, AND LAST BUT NOT LEAST, THE CROUTONS

Add the washed, torn, crisp and vibrantly green Romaine lettuce to the bowl with dressing and toss. ***Note: each piece of lettuce should be perfectly and lightly coated with the dressing – too much dressing will drown the crisp flavor of the lettuce, while just enough dressing will enhance the flavor of the lettuce while also distinctly defining the flavor of the dressing.

Finally, add the croutons to the top of your well tossed salad, and be careful not to add the croutons while they are still warm or they will wilt the lettuce.

And, for good measure, add one more generous sprinkle of cheese, and FINI! You've made the perfect Caesar salad!

ENJOY!

