



# Caesar Salad

*serves 2-4 (you'll probably have extra dressing)*

*very lightly adapted from April Bloomfield*

- 7 whole salt-packed anchovies, rinsed, soaked, and filleted
- 2 smallish garlic cloves, smashed and peeled
- 3 □ tablespoons Dijon mustard
- 1/4 □ cup Champagne vinegar
- 2 teaspoons fresh lemon juice
- 1 large egg
- 1 □ cup expeller-pressed sunflower or grapeseed oil
- 1 ounce Parmesan, very finely grated
- 2 heads romaine lettuce, chilled
- Croutons, use your favorite method
- A chunk of Parmesan for grating
- Maldon or another flaky sea salt
- A few anchovy fillets for garnish, optional

Put the anchovy fillets and garlic in a small food processor and pulse to a rough paste. Add the mustard, vinegar and lemon juice, crack the egg, and blend until the mixture is smooth and creamy. With the processor on, gradually drizzle in the oil in a steady stream. Finally, add the Parmesan and blend until it's all well combined. Scrape the dressing into a bowl, cover it with plastic wrap, then pop it into the fridge to chill and thicken up. (It'll keep for up to 3 days).

Trim the root ends of the Romaine heads and discard the large, floppy outer leaves. Separate the remaining leaves and put them in a very large mixing bowl. Refrigerate the leaves until they are nice and cold.

Pour in about 1/2 cup of the dressing. I like to use my fingers to gently rub this

dressing onto both sides of the leaves, so you get a little bit everywhere. Gradually add more dressing, just until it's all nicely coated. Be nimble and fast like a salad ninja, because you don't want your hands to warm up the lettuce and dressing.

Add the croutons and toss a few times so they get a touch of the dressing. Then add a little more dressing if you need to. (I usually end up using about half the dressing and saving the rest in the fridge for another day.)

Layer the leaves of the salad, so they face this way and that and so they're not all in a clump, on a platter and scatter the croutons here and there. Garnish with the anchovies. Grate some Parmesan on top, taste, and add a little salt, if you'd like. Eat it immediately while still cold—preferably with your hands.