

Caesar Salad

Serves: 32 tastings



From the garden: Lettuce & egg

Equipment:

- Small saucepan x 1
- Small frying pan x 1
- Small bowl x 1
- Large bowl x 1
- Wooden spoon x 2
- Whisk x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Baking tray x 1
- Serving bowl x 5
- Serving spoon x 5

Ingredients:

- 4 eggs (hard-boiled, cut into cubes)
- 6 slices of bread (cut into small cubes)
- 5 rashers bacon (finely chopped)
- 1 tablespoon canola oil
- 1 head of lettuce (cut into bite size)
- ½ cup grated parmesan cheese

Dressing:

- 1 cup mayonnaise
- Juice of ¼ lemon
- 1 teaspoon Worcestershire sauce
- 1 clove garlic (finely chopped)
- ¼ teaspoon salt
- 10 grinds of pepper

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil eggs in a small saucepan filled with cold tap water for 8 minutes, drain and cover eggs in cold tap water for 5 minutes then peel the eggs.
4. Put bread in a baking tray, bake in the oven for 8 minutes or until slightly brown.
5. Put bacon and oil in a small frying pan, cook until bacon is slightly crispy.
6. Mix all the ingredients for dressing in a small bowl.
7. Put the lettuce, cheese, eggs, bread and bacon in a large bowl, add dressing and toss gently.
8. Serve into 5 serving bowls with a serving spoon in each.