

Caesar Salad w. Romaine Hearts, Pickled Red Onion & Parmesan Croutons

Parmesan Croutons

Ingredients:

- 9 slices of day-old Baguette, cut into $\frac{3}{4}$ cubes
- 2 tbsp of EVO oil
- 9 tbsp of Parmesan Cheese

Directions:

- Preheat the oven to 350°.
- Place the bread in a large bowl and toss with the olive oil.
- Add the Parmesan cheese and toss well to make sure all of the bread is coated with the oil and the cheese.
- Spread the bread on a parchment-lined sheet tray in a single layer and bake in the oven until golden brown, about 25-30 minutes.

Pickled Red Pearl Onions

Ingredients:

- 40 red Pearl Onions
- 1½ cups Champagne Vinegar
- 1½ cups Water
- 1½ cups Sugar
- 3 tbsp Kosher Salt
- 4 tbsp Mustard Seeds
- 1 tbsp whole Peppercorns
- 1½ tsp Coriander Seeds
- 3 small Bay leaves
- Pinch red Pepper Flakes

Directions:

- Bring a large saucepan of salted water to boil.
- Add the pearl onions and blanch for 1 minute.
- Run under cold water to cool, then peel the pearl onions and transfer to bowl.
- Combine the vinegar, water, sugar, salt, mustard seeds, peppercorns, coriander seeds, bay leaves, and red pepper flakes in small saucepan and bring to a boil.
- Strain the vinegar mixture over the onions and weigh them down with a small plate; all of the onions should be submerged in the liquid.
- Set aside to cool. Halve the onions.

Caesar Dressing

Ingredients:

- 6 tbsp Dijon Mustard
- 6 tbsp Crème Fraîche

Juice of 3 Lemons
1½ cups Parmesan Cheese
6 large Egg yolks
6 Anchovy fillets
3 small Garlic cloves
Kosher Salt & freshly ground Pepper to taste
¾ cup Olive oil

Directions:

With an immersion blender, combine the mustard, Crème Fraîche, lemon juice, Parmesan cheese, egg yolks, anchovies, garlic, and salt and pepper and pulse until all ingredients are incorporated.

Scrape down the sides with a rubber spatula.

With the motor is running, add the oil in a slow and steady stream until the dressing begins to thicken and emulsify.

If it is too thick add a few drops of water.

Season with salt and pepper and more Parmesan cheese, anchovies or lemon according to your taste.

To Plate

Toss the romaine hearts with the dressing and season with salt and pepper.

Place in the middle of the plate, overlapping.

Garnish with the croutons, pickled red pearl onions halves and Parmesan cheese.