

# Original Cesar Salad

## Ingredients:

4 large heads of Romaine Lettuce, hand leafed.  
4 cloves of Garlic  
6 Anchovy Fillets  
2 Eggs, coddled  
3 tsp Dijon Mustard  
Several dashes of Worcestershire Sauce  
1 cup of Olive Oil  
3 tbsp of white Vinegar  
Juice from 2 Lemons  
6 tbsp grated Parmesan  
Salt & Pepper  
2 loafs French Baguette  
Olive Oil for sautéing  
12 oz of shaved Parmesan  
12 Anchovy Fillets

## Directions:

Wash the lettuce and drain in a cloth (keep cold)  
Bring 3 cups of water to a boil, reduce to a simmer and drop in the egg for exactly 1 minute.  
Remove from the water and let cool.

In a large bowl crush the garlic and the 6 anchovy fillets together with a pinch of salt.  
Add the coddled egg and mustard and combine well.  
Add the Worcestershire and drizzle in the oil to form an emulsion.  
Add the remainder of the ingredients, continue to form an emulsion and adjust the seasoning.  
Toss the romaine leaves generously in the dressing.

Slice the baguette into ¼" slices.  
Heat oil in a skillet and gently sauté the bread until well browned on both sides, season.  
Serve leaves arranged nicely on a large plate and garnish with the croutons, anchovy fillets and shaved Parmesan cheese.  
Finish with fresh cracked pepper.