**Caesar Salad with Homemade Croutons**

**Ingredients:**

* **Croutons**
	+ 2 slices of bread
	+ 15ml olive oil
	+ 1 clove garlic
* ½ romaine lettuce
* Top salad with 15ml parmesan
* **Dressing**
	+ 2 cloves garlic
	+ 25ml anchovies
	+ Pinch of kosher salt
	+ 1 egg yolk
	+ 15ml lemon juice
	+ 2ml mustard
	+ 15ml olive oil
	+ 25ml vegetable oil
	+ 30ml parmesan
	+ 2ml pepper

**Method:**

**Croutons:**

1. Preheat oven to 375 degrees F
2. Rip bread into 1inch pieces.
3. Mince garlic. Toss bread pieces with garlic, olive oil and a pinch of salt and pepper.
4. Bake for 15-20 minutes, tossing every 5 minutes.

**Dressing:**

1. Bring a pot of water to a boil. Place egg in water for 1 minute to sterilize shell.
2. Mince garlic to paste. Mince anchovies. Put into medium bowl.
3. Once egg has cooled separate and whisk yolk into the garlic and anchovies.
4. Add lemon juice and mustard. Mix well.
5. Add oil a little at a time until mixture is thick and glossy. Add parmesan.

**Salad:**

1. Wash and dry lettuce. Tear into pieces.
2. Add croutons and dressing. Toss to combine. Top with parmesan. Serve immediately.