

Caesar Salad Dressing

Homemade Caesar dressing you'll never buy from a bottle again. Rich, tangy, garlicky, salty; the kind of dressing that makes lettuce taste like a fancy lunch. Traditional Caesar with Pace Farm egg yolks for that silky, glossy finish. Perfect over cos leaves, roasted broccoli, or drizzled on a chicken sandwich.

Prep: 10 mins

Cooking: 0 mins

Serves: 8

Makes: 1



Ingredients

- 2 small garlic cloves, minced
- 1 tsp anchovy paste (find it near the canned tuna)
- 2 tbsp freshly squeezed lemon juice (about one lemon)
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 cup best-quality mayonnaise (or whisk 2 XL 700g Pace Farm egg yolks with 1 cup neutral oil for a scratch base)
- 1/2 cup freshly grated Parmigiano-Reggiano
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper

Method

1. To make the mayonnaise, add into a blender the egg yolks and oil, and blend until combined.
2. In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon and Worcestershire.
3. Add the homemade mayonnaise, Parmigiano-Reggiano, salt and pepper. Whisk until smooth.
4. Taste and adjust the salt, pepper or lemon to your liking.
5. Store in the fridge for up to one week.