

# Caesar Salad

**Fresh from the garden:** lettuce, eggs

<b>Ingredients:</b>		<b>Equipment:</b>	
<ul style="list-style-type: none"> <li>☺ 8 slices bread, torn into bite size pieces</li> <li>☺ Olive oil spray</li> <li>☺ Cos lettuce, leaves separated</li> <li>☺ Grated parmesan cheese</li> <li>☺ 4 eggs</li> </ul>	<p><b>Dressing</b></p> <ul style="list-style-type: none"> <li>1 clove garlic</li> <li>25g parmesan cheese</li> <li>100ml mayonnaise</li> <li>100ml sour cream</li> <li>2 tsp. Dijon mustard</li> </ul>	<ul style="list-style-type: none"> <li>Oven tray</li> <li>Serving platters</li> <li>Blender</li> </ul>	

**What to do: Preheat oven to 180C**

- ☺ Place eggs in a saucepan and bring to the boil, allow to cool then peel and cut into quarters
- ☺ Spread bread, in a single layer, on a baking tray and spray with oil. Bake for 10 – 15 minutes or until crisp and golden. Set aside to cool
- ☺ Then make dressing add 25g parmesan, mayonnaise, sour cream, garlic clove and Dijon mustard in a blender to form a smooth dressing. Add 1-2 tablespoons warm water if the dressing is too thick.
- ☺ Combine the lettuce, croutons, eggs and parmesan on a serving platter.
- ☺ Drizzle over the dressing and top with any leftover parmesan