

CAESAR SALAD

ROMAINE LETTUCE FOR 4
ONE BUNCH OF RADISHES
SMALL LOAF OF FRENCH OR SOUR DOUGH BREAD
GARLIC
LEMON
WHITE WINE VINEGAR
ANCHOVY PASTE
PARMESAN CHEESE
HEAVY CREAM
OLIVE OIL

PRE-HEAT OVEN TO 250°

TRIM CRUSTS FROM BREAD. TEAR BREAD INTO IRREGULAR CROUTONS.

HEAT 1/2 CUP OLIVE OIL IN A FRYING PAN. PEEL AND GENTLY CRUSH 4 CLOVES OF GARLIC. BROWN LIGHTLY IN THE OIL AND REMOVE WITH A SLOTTED SPOON.

TOSS THE CROUTONS IN THE OIL TO COAT. SPREAD THEM ON A COOKIE SHEET AND BAKE IN THE OVEN FOR ABOUT 45 MINUTES OR UNTIL THE CROUTONS ARE CRISP. TURN OFF THE OVEN.

SPREAD ON PAPER TOWELS TO SOAK UP EXCESS OIL. TOSS IN A BOWL WITH SEA SALT TO TASTE. PUT BACK IN THE OVEN WITH THE HEAT OFF.

MEANWHILE, MAKE THE DRESSING:

PUT 1/2 TBSP OF SEA SALT AND SEVERAL GRINDINGS OF BLACK PEPPER IN THE BOTTOM OF YOUR SALAD BOWL. ADD 1 TBSP OF ANCHOVY PASTE. WHISK IN THE JUICE OF 1/2 LEMON AND 2 TSPS OF WHITE WINE VINEGAR.

WHISK IN 1/2 CUP OF GRATED PARMESAN AND 1/2 CUP OF HEAVY CREAM. WHISK IN ABOUT 1/3 CUP OF OLIVE OIL.

TRIM THE BOTTOMS OF THE ROMAINE, SEPARATE THE LEAVES AND ROLL IN A TEA TOWEL TO DRY.

TRIM AND SLICE RADISHES.

TO SERVE, TOSS LETTUCES WITH DRESSING. DIVIDE ON FOUR PLATES. SCATTER WITH CROUTONS AND RADISHES AND SHAVINGS OF PARMESAN.

SERVES 4