

OUR CAESAR SALAD

From our kitchen garden: garlic chives, salad leaves and lemons

NOTES TO STUDENTS and VOLUNTEER:

1. Read the recipe and follow the instructions.
2. Thoroughly wash the salad leaves.
3. Pay particular attention to the presentation of your salad.

EQUIPMENT

Chopping board
Small knife
Baking paper and tray
Salad spinner
Peeler
Scissors
Large bowl
Food processor
Juicer
Measuring spoons
Measuring jug
Serving bowls
Salad servers
Clean tea towel

INGREDIENTS

2 small crusty sourdough bread rolls
3 tablespoons olive oil
Basket of mixed salad leaves
40g parmesan cheese
Garlic chives to garnish
Salt and Freshly ground black pepper

Dressing

1 garlic clove, crushed
Pinch of salt
2 egg yolks
1 teaspoon Dijon mustard
1 tablespoon lemon juice
 $\frac{3}{4}$ cup canola oil
1 tablespoons honey
Freshly ground black pepper

WHAT TO DO

- Preheat oven to 200°C
- Tear the bread rolls into bite-sized pieces and place in a large bowl. Toss in the olive oil to coat the bread. Season with salt and pepper.
- Arrange the bread on a large, flat baking tray, lined with baking paper and bake for 8 to 10 minutes or until light golden. Set aside to cool completely.
- Make the salad dressing by following the recipe below.
- Carefully wash and gently spin the salad leaves in the salad spinner.
- Tear leaves with your fingers into bite sized pieces and place in a large mixing bowl.
- Shave the parmesan by using a peeler.
- Wash and finely cut the garlic chives with the scissors. Set aside for later.
- To assemble the salad, gently toss the salad dressing into the salad leaves.
- Top the leaves with the toasted bread, parmesan and freshly ground black pepper.
- Garnish with garlic chives.

Dressing:

- Separate the egg yolk from the egg whites. Place the egg whites in a container to freeze for later use.
- Cut the lemon in half and juice the lemon.
- Peel the garlic and roughly chop.
- Place the egg yolks, mustard, garlic, honey and lemon in a food processor and process until smooth. With the motor running, slowly add oil until dressing thickens.
- Season with freshly ground pepper and salt.
- Cover and refrigerate until ready to serve.