



PASTENE CAESAR Salad

4 servings

4	PASTENE Anchovy Fillets in Oil, chopped	4
3 tbsp	PASTENE Wine Vinegar	45 mL
2	garlic cloves, chopped	2
1 tbsp	PASTENE Capers in Vinegar, chopped	15 mL
1	egg yolk	1
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
½ cup	PASTENE Grated Parmesan Cheese	125 mL
2	heads of Romaine lettuce, washed and dried	2
4	slices of crisp cooked bacon, diced	4
½ cup	croutons (optional)	125 mL
	salt and pepper	

- For the dressing, mix anchovies, vinegar, garlic, capers and egg yolk in a bowl. Add oil in a thin stream, whisking constantly. Season to taste with salt and pepper. Whisk in half the cheese.
- Tear lettuce leaves into small pieces; place in salad bowl. Pour dressing over and toss to coat thoroughly. Add bacon and remaining cheese, and toss again. Serve with croutons, if desired.