

# Caesar Salad with Fresh Croutons & Parmesan Fricos

*Serves 4:*

## Ingredients

### Garlic Infused Oil:

6 to 7 cloves of garlic

1 cup of good quality extra virgin olive oil

1 large romaine head, or 2 romaine hearts

### Parmesan Fricos:

1 cup grated Parmigiano Reggiano

1 tablespoon flour

freshly ground black pepper

### Croutons:

1 large baguette, crusted and diced

garlic infused oil

kosher salt and freshly ground black pepper

### Caesar Dressing:

2 garlic cloves from garlic infused olive oil

1 anchovy

1 fresh raw egg yolk, or 1 coddled egg yolk

2 tablespoons fresh lemon juice

2 teaspoons Dijon mustard

4-5 drops of Worcestershire sauce

1/4 cup of grated Parmesan cheese

salt and freshly ground pepper

1/2 cup garlic infused olive oil

## Preparation

Make Garlic Infused Oil: remove root end from 6 to 7 cloves of garlic.

Using the side of a chef's knife, smash cloves and remove paper skin.

Place in a glass measuring cup and add good quality extra virgin olive oil.

Let stand for several hours at room temperature so that the oil becomes flavored by the garlic.

For the salad, chop romaine lettuce into bite size pieces.

Rinse lettuce and dry well in a salad spinner; place in refrigerator to crisp.

Make Parmesan Fricos: preheat oven to 375 degrees.

Grate Parmigiano Reggiano on larger holes of a box grater, and mix with flour and ground black pepper.

Line a baking sheet with wax paper or a silpat liner and lay out spoonfuls of grated cheese mixture.

Spread with the back of a spoon to make 3 inch rounds.

Bake in oven for about 10 minutes, until golden brown.

If using wax paper liner, remove fricos with a spatula while still warm, or they'll stick to the paper!

Remove crust from a baguette and dice bread into cubes.

Toss with a few tablespoons of the garlic infused oil, kosher salt and freshly ground pepper.

Lay on a baking sheet and bake in a 375 degree oven for 10 minutes, tossing once during cooking.

Make Caesar Dressing: in a blender, mix garlic cloves, anchovy, and raw or coddled egg yolk.

Add lemon juice, Dijon mustard, Worcestershire sauce, grated Parmesan, salt and freshly ground pepper.

Slowly add garlic infused olive oil, until dressing is emulsified.

Taste and adjust seasoning, if necessary.

Toss romaine, croutons and dressing until salad is well coated.

Add the Parmesan Fricos on top and serve.

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