**CAESAR SALAD**

Ingredients for

* Bread thickly slices 2
* Oil 1 tablespoon
* Iceberg lettuce 1/2 (135 g bunch
* Lollo rosso lettuce 1/2 (100 g bunch
* Fresh basil leaves 5-6
* Parmesan cheese shaved or grated 100 grams
* Dressing
* Egg 1
* Garlic clove peeled 1
* Sea salt to taste
* Black peppercorns crushed 1/2 teaspoon
* Worcestershire sauce 1 teaspoon
* French mustard paste 1 teaspoon
* Extra virgin olive oil 2 tablespoons

Method

Step 1

Boil sufficient water in a non-stick pan, add eggs and boil them for 4 minutes only.

Step 2

To make the dressing, put garlic, sea salt and black peppercorns in a mortar and crush with a pestle.

Step 3

Cut the bread slices into one inch pieces. Heat the oil in another non-stick pan, add the bread pieces and sauté till slightly crisp and browned at the edges.

Step 4

Add Worcestershire sauce and mustard paste to the garlic mixture and mix well. Break the eggs and add. Add extra virgin oil and mix well.

Step 5

Wash and dry the lettuce leaves well, tear them roughly and place in a large bowl. Tear basil leaves and add to the lettuce. Add the dressing and toss well.

Step 6

Add the bread croutons. Make shavings of the parmesan cheese with a peeler and add to the mixture in the bowl. Toss the mixture lightly with your hands.

Step 7

Transfer into a serving bowl and serve immediately.