

Caesar salad with poached egg

SERVES: 2

Preparation

30
mins

Cooking

5
mins

Serving & Presentation

5
mins

Total time:

40 MINUTES

INGREDIENTS



2 slices of bread



1 tablespoon olive oil



1 clove garlic, chopped



1 bacon rasher, grilled and roughly chopped



1 baby cos lettuce, sliced



$\frac{3}{4}$ cup olive oil



2 egg yolks



2 teaspoons Dijon mustard



1 clove garlic, sliced



1 anchovy



1 tablespoon red wine vinegar



1 egg



50 g parmesan cheese, shaved

METHOD

- 1 Cut bread into 2 cm cubes. Toss in the olive oil with half the garlic.
- 2 Lay bread on a baking tray and cook in a hot oven until crisp and golden brown.
- 3 Grill bacon until crispy.
- 4 Wash lettuce and tear leaves into pieces.
- 5 To make the dressing, place egg yolks, mustard, garlic, anchovy and vinegar into a medium-sized bowl and beat with electric beaters or whisk until smooth.
- 6 Slowly add $\frac{3}{4}$ cup olive oil while continuing to beat until your dressing thickens.
- 7 Place all prepared ingredients in a large bowl and mix gently.
- 8 Fill a small saucepan half full with water and bring to the boil, then reduce heat.
- 9 Crack your egg into a small cup or bowl, ensuring the yolk stays intact.
- 10 Stir the water in the saucepan to make a whirlpool. When formed, pour the egg into the middle of the whirlpool. Poach until the egg white has turned white.
- 11 Remove your poached egg using a slotted spoon and arrange on top of your salad.
- 12 Top with dressing and parmesan cheese. Serve.

