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
- ¾ 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.