



## Caesar salad

### Ingredients

- Eggs 4 boiled peeled and sliced
- 2 cos lettuces
- 6 slices of sour dough bread
- Handful of leaves from the garden eg rocket leaves
- Parmesan cheese 200 grams of shavings
- Handful of snow peas washed and sliced
- 2 celery sticks finely chopped
- Handful of chopped parsley

### Method

- Wash all salad leaves, vegetables and herbs in 2 salad spinners, when clean and dry proceed to chop them on your boards.
- Slice your bread then cut into cubes
- Place a fry pan on the stove place extra virgin olive oil in pan and fry bread a bit at a time. So when brown and crunchy set aside and continue till all cooked.
- Place eggs into a medium size saucepan, fill with cold water and place on stove. Bring to the boil and boil for 5 minutes. Allow an adult to drain the eggs and run cold water over them to cool.
- When cool enough to handle peel and slice.
- Place all your leaves, vegetables and herbs onto 2 platters, add a layer of egg and a layer of bread croutons
- Shave your Parmesan using vegetable peelers on top
- Now make your dressing

### Dressing

Crush 2 cloves of garlic and put in your mortar and pestle, along with 5 capers. Add 1 lemon squeezed and pound until you have a paste. Place in a jar 1/4 of a cup of Greek yoghurt, 2 tablespoons of extra virgin olive oil, 2 teaspoons of white vinegar, 2 teaspoons of Dijon mustard and 2 tablespoons of honey. Shake in the jar till well combined. Pour dressing over your salad and enjoy