



Knife & Fork Grilled Caesar

Prep: 15 mins

Serves: 4

Cook: 10 mins

Total: 25 mins

Recipe by
Chef Joe Thomas

Salad Ingredients:

1 long thin baguette
 ¼ cup olive oil, divided
 1 small tomato, halved and seeded
 1 head romaine lettuce, outer leaves discarded, and head cut into quarters
 1 pinch salt and coarsely ground black pepper to taste
 ½ cup parmesan shavings

Black Garlic Caesar Dressing:

4 Black Umami Garlic cloves, minced
 1 tsp anchovy paste
 2 Tsp lemon juice
 1 tsp Dijon mustard
 1 tsp Worcestershire sauce
 1 cup mayo
 ½ cup freshly grated parmesan
 ¼ tsp salt
 ¼ tsp black pepper

Directions:

In medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon and Worcestershire sauce. Add mayo, parmesan, salt and pepper and whisk until well combined. Taste and adjust to your liking. The dressing will keep well in the fridge for about a week

Cellar70

Wine Pairing:
 2018 Napa Valley Estate, Sauvignon Blanc,
 St. Supery, California

Trig's