

CRUNCH TIME

Caesar Salad



Serve information: 1 Salad

INGREDIENTS:

1 Baby cos lettuce
40g Parmesan cheese, shaved
50g Mayonnaise
2 Eggs, hard boiled
50g Bacon rashers
1 Slice white crusty bread
1 Tbsp olive oil
20g Butter
1 Garlic clove, crushed

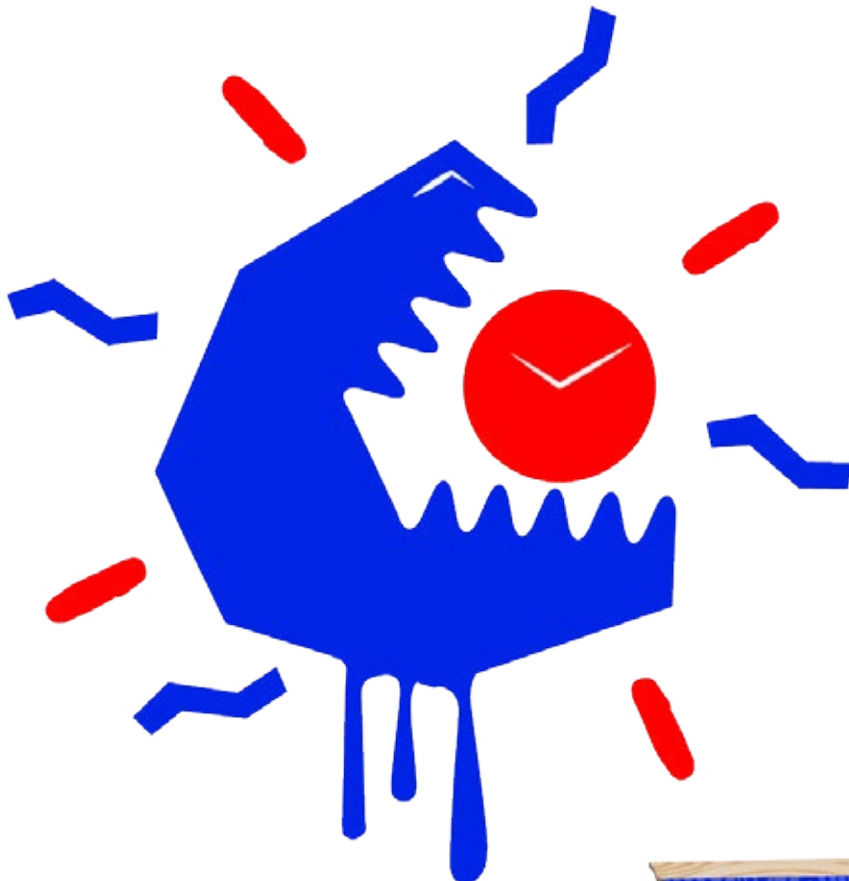
EQUIPMENT:

Chopping board
Sharp knife
Frypan
Spatula
Paper towels on plates x 2
Mixing bowl
Tongs
Salad bowl for the Caesar Salad



METHOD:

1. Heat oil in frypan over medium heat
2. Coarsely chop bacon and cook until golden. Transfer to plate lined with paper towel
3. Melt butter in frypan
4. Cut the slice of bread into 1cm cubes and cook with garlic, stirring occasionally, until golden. Transfer to plate lined with paper
5. Coarsely chop the cos lettuce
6. Peel and halve the eggs
7. Toss the lettuce through the mayonnaise and place in bowl
8. Place the eggs on top of the lettuce
9. Sprinkle the bacon and croutons over the top
10. Top with shaved parmesan cheese



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