

# TRUFFLED CAESAR SALAD DRESSING

Serves 6

## Dressing:

- 3 Large Egg Yolks
- 2 Garlic Cloves
- 2 Anchovy Fillets
- 1/2 Lemon, juiced
- 2 Tbsp **White Truffle Balsamic**
- 1 Tbsp Mustard
- 1 tsp Worcestershire Sauce
- 3/4 tsp **Black Truffle Sea Salt**
- 3/4 cup **Frantoia Olive Oil**
- 1/4 cup Parmesan Cheese, finely grated

## Salad:

- 2 cups Bread, cut into 1" cubes
- 1/4 cup **Frantoia Extra Virgin Olive Oil**
- 1/2 tsp **Black Truffle Sea Salt**
- 2 Heads Romaine Lettuce, chopped
- 1/2 cup Parmesan Cheese, finely grated
- Lemon Wedges, to serve

1. Set the oven to 375 F.
2. In a food processor combine all ingredients for the dressing except for the olive oil and cheese. Once combined slowly drizzle in the olive oil until dressing is creamy and coats the back of a spoon. Pulse in the cheese.
3. To make the croutons on a baking sheet add the cubed bread in a single layer. Drizzle with olive oil and salt. Bake until golden brown, about 8-10 minutes.
4. In a large serving bowl toss the lettuce with dressing. Top with croutons, cheese, and finish with a lemon wedge.

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