

Salmon Caesar by Gigi Goldeen

2 pieces of salmon

Salt

Pepper

Paprika

Avocado oil

Salad

Romain

Sough dough baguette

Olive oil

Reggiano Parmesan

Lemon

Dressing

6 anchovy fillets packed in oil, drained (white fish)

1 small garlic clove

Kosher salt

2 large egg yolks

2 tablespoons fresh lemon juice, plus more

$\frac{3}{4}$ teaspoon Dijon mustard

2 tablespoons olive oil

$\frac{1}{2}$ cup extra light olive oil

3 tablespoons finely grated Reggiano Parmesan

Freshly ground black pepper

- Preheat the oven to 400F. Pat the salmon filets dry and garnish flesh with salt, pepper, and paprika. Place a cast iron on medium high heat. Once pan is hot then add a generous amount of avocado oil, enough for the flesh to sit in a layer of oil. Let the oil heat up to a smoke. Add salmon flesh down, skin up, to hot oiled pan. Don't touch, don't move don't flip. Just let sit for 3 minutes. Transfer to over about 6 minutes. All depends on how rare you want your fish. When you remove from the oven after 6 minutes let sit for a sec and use tongues to transfer to a plate. When you flip skin down and flesh up you will see a perfect crispy layer on your salmon.
- Dressing- You will need a food processor for this step. Add all ingredients except 1/2 of oil and cheese to the food processor. Smooth ingredients together and drip by drip add the 1/2 cup of olive oil slowly. The slower you add you will achieve a thick Caesar. Add parmesan in last for taste. I like a lot!
- Croutons- While salmon is cooking you can add croutons to the over. Tear or cut baguette into desired size. On a cooking sheet generously douse the croutons with olive oil and garnish with garlic salt. Toss so each crouton is coated. Place in oven about 8-10 minuets.
- Assemble salad. You can leave leaves in shape or chop. I like to add dressing to bottom of bowl before anything. Then add Romain and croutons. Add more dressing to top of salad and toss. Garnish with parmesan, pepper, lemon, and salmon. Enjoy!

