

Caesar Salad With Poached Egg

Ingredients

Salad

- 1 tbs Olive Oil
- 3 bacon rashers, rind and excess fat trimmed, coarsely chopped
- 20g butter
- 1 garlic clove, crushed
- 3 slices white crusty bread, crusts removed, cut into 1cm cubes
- 1 cos lettuce, washed, dried, torn
- 40g La Casa Del Formaggio Parmesan grated
- 4 eggs
- 1 tablespoon white vinegar



Dressing

- 1 egg
- 80ml (1/3 cup) extra virgin olive oil
- 2 tbs red wine vinegar
- 1 tsp Dijon mustard
- 2 drained anchovy fillets

Directions

1. Heat 1 teaspoon of oil in a large non-stick frying pan over medium-high heat. Add the bacon and cook, stirring, for 2-3 minutes or until golden. Use a slotted spoon to transfer to a plate lined with paper towel.
2. Reduce the heat to medium. Heat the butter and remaining olive oil in the pan. Add the garlic and bread and cook, stirring occasionally, for 4 minutes or until golden. Transfer to a plate lined with paper towel.
3. To make the dressing, place the egg in a small saucepan of cold water. Bring to the boil over high heat. Cook for 1 minute. Drain. Cool under cold running water. Crack the egg into a bowl. Use a teaspoon to scoop any remaining egg from the shell into the bowl. Place the egg, oil, vinegar, mustard and anchovy fillets in the bowl of a food processor and process until combined. Season with salt and pepper.

4. Combine the bacon, bread mixture, lettuce and parmesan in a large serving bowl. Place poached egg (see recipe for poached egg below) on top of salad and drizzle over the dressing to serve.

Poached Egg Directions

1. Working with 1 egg at a time, crack an egg on to a saucer. Fill a wide saucepan with water until approximately 8cm deep. Add vinegar and 1 tsp salt. Bring to the boil over medium-high heat. Reduce heat to low-medium - water should be just simmering, with small bubbles rising from the base of pan and small ripples across the top of the water.
2. Fill a bowl with cold water and set aside. Using a wooden spoon or whisk, stir simmering water in one direction to create a whirlpool (this will help to give your poached eggs a neat shape).
3. Slide egg from saucer into centre of whirlpool, as close to water as possible. Cook for 2-3 minutes for a semi-soft yolk or 3-4 minutes for a firm-set yolk, without stirring
4. Using a slotted spoon, transfer egg to the bowl of cold water (this stops the cooking process).
5. Remove and drain on a plate lined with paper towels. During and between cooking eggs, use slotted spoon to skim any foam from water surface.
6. Repeat with remaining eggs. To reheat eggs, bring a clean pan of water to the boil then remove from heat. Add eggs. Stand, covered, for 1 minute. Remove and drain on a plate lined with paper towels.