



Caesar Dressing

Ingredients

3 Egg yolks

3 tsp Simon Johnson White Vinegar

500ml good quality Vegetable Oil

4 Anchovies

2 tablespoons Parmigiano Reggiano grated

Maldon Sea Salt, cracked pepper (to taste)

1 tsp Simon Johnson Dijon Mustard

1 tsp freshly chopped garlic

4 Fresh Basil Leaves

1 'touch' of lemon juice

(You will need a Food Processor)

Method

Blend egg yolks, add oil slowly until mayonnaise is quite thick. Blend ingredients in stages until the dressing comes together to create a really beautiful dressing.

NOTE 1: if dressing is too thick add a little water as you go.

NOTE 2: This dressing can also be made with grape seed oil, quite delicious.