**Ceasar Salad (serves 4)**

**Ingredients:**

10 ml anchovy paste

1 small garlic clove

Pinch Kosher salt

2 large egg yolks

30 ml lemon juice, plus more

5 ml Dijon mustard

30 ml olive oil

100 ml vegetable oil

30 ml Parmesan

1 Head Romaine lettuce

**Method:**

1. Chop together anchovy fillets, garlic, and pinch of salt. Use the side of a knife blade to mash into a paste, then scrape into a medium bowl.

2. Separate two eggs carefully.

3. Whisk in egg yolks, lemon juice, and mustard.

4. Adding drop by drop to start, gradually whisk in olive oil, then vegetable oil; whisk until dressing is thick and glossy. Whisk in parmesan. Season with salt, pepper, and more lemon juice, if desired.