

CAESAR SALAD WITH GARLIC PARMESAN CROUTONS

Prep Time: 20 minutes | Cook Time: 10 minutes | Yield: 4 Portions

Description

A classic Caesar salad featuring crisp romaine, a creamy traditional dressing, and freshly baked croutons made from day-old bread. Seasoned with olive oil, garlic, Italian herbs, and Parmesan, the croutons add texture and depth. Finished with shaved Parmesan and a balanced, savory dressing, this dish highlights simplicity and bold flavor.

Ingredients

- 1 large head romaine lettuce, washed, dried, and chopped
- ½ cup freshly grated Parmesan cheese

Caesar Dressing:

- 1 egg yolk (or 2 tbsp mayonnaise as substitute)
- 1 tsp Dijon mustard
- 1–2 anchovy fillets, finely minced (optional)
- 1 clove garlic, finely minced
- 2 tbsp fresh lemon juice
- ⅓ cup extra virgin olive oil
- ¼ cup grated Parmesan cheese
- Salt and freshly ground black pepper, to taste

Garlic Parmesan Croutons:

- 3 cups day-old bread, cut into cubes
- 3 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp Italian herbs
- ¼ cup grated Parmesan cheese
- Salt and pepper to taste



Directions

1. Prepare Croutons: Preheat oven to 375°F. Toss bread cubes with olive oil, garlic, herbs, Parmesan, salt, and pepper.
2. Bake Croutons: Spread on sheet pan and bake 8–10 minutes until golden and crisp. Set aside to cool.
3. Make Dressing: In a bowl, whisk egg yolk (or mayo), Dijon, anchovy (if using), garlic, and lemon juice.
4. Emulsify: Slowly whisk in olive oil until dressing thickens. Stir in Parmesan and season to taste.
5. Prepare Lettuce: Place chopped romaine in a large bowl.
6. Toss Salad: Add dressing and toss lightly to coat leaves evenly.
7. Finish: Add croutons and remaining Parmesan. Toss gently and serve immediately.

Chef Ron's Notes

- Dry lettuce thoroughly for best dressing adhesion.
- Anchovies add depth but can be omitted for a milder flavor.
- Use high-quality olive oil and Parmesan for best results.
- Croutons can be made ahead and stored airtight for 2 days.
- Add grilled chicken or seasonal vegetables for variation.
- For class: keep dressing on side until service to prevent soggy greens.

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