

Caesar Salad

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/caesar-salad-recipe-indian-style>

Ingredients:

- 1/2 cup extra virgin olive oil high quality
- 4 cloves garlic fresh, peeled, smashed, then minced
- 1 baguette preferably a day old, sliced thin
- 1/4 cup lemon juice freshly juiced, plus more to taste
- 4 ounces Parmesan cheese grated
- 1 teaspoon anchovy paste or 1-2 anchovies, smashed and minced
- 2 eggs
- freshly ground black pepper 1/4 teaspoon or to taste
- 1/2 teaspoon salt
- 6 heads romaine lettuce rinsed, patted dry, wilted outer leaves discarded