

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Classic Caesar Salad Dressing

BY CHEF MARTY SLAVIN

(Yields 1 Cup) Ingredients

5 anchovy fillets drained
(or 3 tsps. Anchovy paste)

2 small garlic cloves

2 large egg yolks

½ cup grated Parmesan cheese

2 tbsp. Dijon Mustard

¼ tsp. each of salt and
ground black pepper

½ cup olive oil
(we use Talcott extra virgin
olive oil)

Directions

Add the anchovy filets/paste, garlic, egg yolks, Parmesan, lemon juice, Dijon mustard, salt, and pepper in a blender. Puree for 5 seconds or until combined. While blender is still running, gradually stream in the olive oil until the dressing is completely smooth. If too thick for you, add a few drops of water until you achieve your desired consistency. Taste for salt and pepper.

Serve with Romaine hearts, croutons and additional grated Parmesan cheese.



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