

Caesar Salad Crostini

1 Baguette - sliced 1/4 inch thick

3/4 cup of Mild Extra Virgin Olive Oil- such as Athinolia

Salad Dressing

1/2 cup garlic infused extra-virgin olive oil

1/4 cup finely grated Parmesan cheese

Kosher salt and freshly ground black pepper

1 egg yolk

1 tablespoon juice from 1 lemon

4 anchovies

1 teaspoon Worcestershire sauce

2 thinly chopped Romaine lettuce hearts

Drizzle Extra Virgin Olive Oil on baguette slices and toast in the oven until golden brown. -

Set aside

Make Salad Dressing:

Combine egg yolk, lemon juice, anchovies, Worcestershire sauce and 1/4 cup Parmesan cheese in the in a blender jar or container of a food processor and pulse to combine. With the processor running slowly drizzle in the garlic olive oil until a smooth emulsion forms.

Season to taste generously with salt and pepper.

Toss your chopped romaine lettuce hearts in the Caesar dressing and top your baguette.

Shave fresh Parmesan cheese and serve.