

My Ultimate Caesar Salad Recipe

By Adam Roberts

As featured on [The Amateur Gourmet Show](#)

Serves 4

Ingredients:

For the breadcrumbs:

4 thick slices of sourdough bread, crusts removed
3 tablespoons extra virgin olive oil (I like California Olive Ranch)
½ teaspoon kosher salt, plus more to taste

For the Parmesan and dressing:

1 wedge aged Parmesan cheese (about 8 ounces, you won't use all of it)
5 fat cloves of garlic, peeled and smashed
7 to 8 anchovies packed in oil
1 heaping tablespoon of Dijon mustard
1 large egg yolk
Juice of 1 lemon
3 to 4 dashes of Tabasco
3 to 4 dashes Worcestershire
½ cup (or more) extra virgin olive oil
2 heads Radicchio (preferably Treviso, it's the longer kind), halved lengthwise, core removed, and torn into large pieces
2 heads endive, half lengthwise, core removed, and torn into large pieces
2 to 3 cups good, peppery arugula
Freshly ground black pepper

1. First, make the breadcrumbs. Cut the bread into large pieces, drop into the food processor, and blitz a few times until you have a coarse mix (you don't want a powder). Add the olive oil to a cold non-stick skillet, add the breadcrumbs, and toss around to make sure they're all coated. Then raise the heat to medium, sprinkle with salt, and stir and toss until they're golden brown all over. Taste a few (careful they're hot) and adjust with salt to make them really pop. Remove to a bowl and set aside to cool.
2. Cut the rind off the Parmesan and conserve for another use (great in soups, stews, etc). Cut the remaining wedge into large chunks and drop into the same food processor (no need to clean). Blitz until finely ground. Remove to a bowl and set aside.
3. Now it's time to make the dressing. In that same food processor (it's okay if some Parmesan stays behind), add the garlic, the anchovies, the Dijon, the egg yolk, the lemon juice, Tabasco, and Worcestershire. Turn the motor on and just as the mixture begins to look cohesive, start drizzling in your olive oil through the feed tube. You don't want to pour it in too fast or the dressing will break. Start with a thin stream and then gradually increase the amount. When all of the olive oil is in, lift the lid off and taste. This is the time to adjust: not

thick enough? Turn the motor back on and drizzle in more olive oil. Not tart enough? Add more lemon juice, etc.

4. To assembly the salad, put the lettuces together in a large bowl. Drizzle in half the dressing, toss all around, adding some Parmesan and breadcrumbs as you go. After tossing for a bit, taste a leaf. If it's properly coated (or coated to your liking), stop there. If you think it needs more, add more. To finish, add more Parmesan, more breadcrumbs, and freshly ground pepper.

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