



HARRINGTON'S
TASTY RECIPES

Caesar Salad with Harrington's Streaky Bacon

Hail Caesar Salad. It takes more than just a great dressing to make a great Caesar. Classically famous, it's been a fashionable favourite of Presidents, Royals, movie stars and proper A-Grade celebs, the sort you've actually heard of. Harrington's Streaky Bacon is an essential ingredient bringing a crisp, crunchy bite to a superior salad.

Ingredients

- 3 tbsp plus 1/4 cup extra-virgin olive oil, divided
- 2 medium cloves garlic, minced (about 2 teaspoons)
- 3 cups Sour Dough bread, cut into 1cm cubes
- 150g Harrington's Streaky Bacon cut into Lardons
- 50g finely grated Parmesan cheese
- Kosher salt and freshly ground black pepper
- 1 egg yolk
- 1 tbsn juice from 1 lemon
- 2 to 6 anchovies (see note above)
- 2 Boiled eggs, each cut into 8 slices
- 100ml cup olive oil
- 2 heads romaine lettuce, inner leaves only, washed and carefully dried, large leaves torn into smaller pieces, smaller leaves left intact

Directions

1. Adjust oven rack to middle position and preheat oven to 180°C.
2. In small bowl, combine 3 tablespoons olive oil with minced garlic and whisk for 30 seconds. Transfer to a fine mesh strainer set over a large bowl and press with the back of a spoon to extract as much oil as possible, leaving garlic behind.
3. Reserve pressed garlic separately. Add bread cubes to garlic oil and toss to coat and season with salt and pepper. Bake until croutons are pale golden brown and crisp, 10 to 15 minutes. Remove from oven and toss with 2 tablespoons of Parmesan. Set aside.
4. Shallow fry the Lardon until they are golden brown and crispy. Set aside.
5. Make the dressing. Combine egg yolk, lemon juice, anchovies, pressed garlic, and 1/4 cup parmesan cheese in the bottom of a cup that just fits the head of an immersion blender, or in the bottom of the food processor. With blender or processor running, slowly drizzle in olive oil until a smooth emulsion forms.
6. Transfer mixture to a medium bowl. Whisking constantly, slowly drizzle in remaining 1/4 cup extra virgin olive oil. Season to taste generously with salt and pepper.
7. To serve, toss lettuce with a few tablespoons of dressing, adding more if desired. Once coated, add half of remaining cheese and 3/4 of croutons and toss again. Transfer to salad bowl and sprinkle with remaining cheese lardons and croutons. Serve.