360 caesar salad vinaigrette

This vinaigrette for the classic salad has a lot of bite—garlic and acid alike—so sample it with a piece of lettuce to get the proper balance flavours.

Prep
10 mins
Cook
0 mins



Ingredients

- 2 ¼ cups pure olive oil
- 1 cup red wine vinegar (white wine vinegar if you prefer)
- 1 cup Parmesan (Grano Padano), freshly grated
- 2 tbsp. garlic puree
- 1 tbsp. capers
- 1 tbsp. pureed anchovy

- 2 tsp. Dijon mustard
- Juice of 2 lemons
- Tabasco to taste
- Salt to taste
- Worcestershire sauce to taste

Instructions

Step 1

Combine all ingredients in a blender and puree.

Notes:
If allowed to sit overnight, the dressing will break (separate). This is ok and just needs vigorous stirring to come back to the proper creamy consistency.

The seasoning should push to the extreme as the romaine leaves will probably be somewhat wet from washing and this can mellow the impact. The garlic may be increased dramatically as per seasonal quality.

The olive oil and the cheese are important. Real Parmesan makes a big difference to the flavour because it adds sweetness to soften the otherwise strong flavours. When choosing the correct olive oil for this recipe, we recommend using pure olive oil versus extra virgin olive oil, as the extra virgin oil will coagulate in the refrigerator.

This is a recipe with a lot of bite due to high acid and garlic content, so when tasting, it is best to use a piece of lettuce so as to get the proper final balance of flavours. Lightly drizzle vinaigrette over a salad of bite-sized pieces of romaine lettuce just before serving.