

SALADS

Caesar Salad

For the croutons

2 cloves garlic (crushed)
3 tablespoons extra virgin olive oil
1 baguette cut into cubes

Mix Garlic oil and bread, spread onto baking tray and bake until golden - 10mins

Salad

2 medium heads Romaine/Cos lettuce
Third of a cup grated parmesan cheese

Nicoise Salad

Serves 4

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4 small handfuls mixed greens
1 small red onion cut into rings
1 cup French green beans cooked and cooled
1 and a half cup tuna
Quarter cup pitted nicoise olives
Quarter cup roast red peppers cut into strips
2 tablespoons capers
4 hardboiled eggs cut into quarters
Half pound baby potatoes cooked and quartered

Tomato Mozzarella Salad

Tomato, Mozzarella, Basil, Olive Oil, Salt and Pepper
Cut into slices and mix together

Dressing

1 egg
1 teaspoon Worcestershire sauce
3 tablespoons lemon juice
1 medium garlic clove
Salt and Pepper
4 anchovies fillets
1 teaspoon Dijon mustard
Half cup virgin olive oil

Blend ingredients together to make a rich creamy dressing
Break lettuce into half inch pieces, add half the dressing, toss, add remaining dressing, toss again, add croutons and parmesan.

Dressing

Quarter cup red wine vinegar
Half cup olive oil
1 tbs Dijon mustard
1 mashed anchovy fillet
Half teaspoon mixed dried herbs
Salt and pepper
Whisk together and drizzle over salads