

Presentation on Family Recipes

Students of the group TT1-17
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Caesar salad



Caesar salad dressing

Ingredients:

- 6 anchovies in oil
- 1 egg
- 1-2 tsp of Worcestershire sauce
- 5 tbsp olive oil
- 1 tbsp of lemon juice
- 1 clove of garlic
- a dash of vinegar
- 1 tsp of mustard
- 60 g parmesan cheese
- black pepper

put all the ingredients into a mixing bowl, blend them with a hand blender until creamy and smooth.

Ingredients:

- chicken breast fillet
- caesar salad dressing
- parmesan cheese
- croutons
- black pepper, salt
- mixed salad leaves

- Cut the crust of the bread - it may be too hard after baking. Tear or chop the crumb, put it on a baking sheet, add some salt, drizzle with oil and bake until golden colour



- While the croutons are baking, rub the chicken with salt and pepper.
- Fry quickly in a well-heated frying pan on two sides in a little oil (grilling will be even better)



- Put the eggs in boiling water for 1 minute, then cool them down in cold water.



- Wash and dry the lettuce and tomatoes. Tear the lettuce. Chop the tomatoes (cherry tomatoes – in half, other – in slices)



- Dress the lettuce with sauce and mix gently. Put sliced fried chicken and croutons on the lettuce. Drizzle with dressing. Sprinkle with grated Parmesan cheese and garnish with tomatoes. Now you can serve the salad

Bon appetit

