

Caesar salad and focaccia

Part 1-The focaccia

Turn your oven on to 425°

1) To a small bowl add <ul style="list-style-type: none">● ½ c warm water● 2 packages of yeast● 1 tablespoon of sugar● Stir it all together gently● Let this sit for 10 minutes
2) Put 360 g flour into a big mixing bowl <ul style="list-style-type: none">● Add 40 g whole wheat flour● Add 1 teaspoon of salt
3) Pour 300 g warm water onto the flour
4) Pour the yeast mix from the small bowl onto the flour water
5) Mix with a spoon
6) Get Scott to check the consistency of your dough
7) Line a baking sheet with parchment paper
8) Pour the dough onto the parchment. Let it rest for 30 minutes
9) Use your fingertips to make indentations at 12 or 15 places in the dough
10) Brush the dough liberally with olive oil <ul style="list-style-type: none">● Evenly sprinkle a very little bit of tarragon over the top● Evenly sprinkle the salmon roe over the top
11) Bake for 15 minutes. Get Scott to help check doneness. Put it on a cooling rack until it's time to cut and serve.

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Part 2-Caesar salad

Add 6 anchovies to the food processor and blend them well. They'll almost look like a paste.

Then add:

- The juice from half a lemon
- 1 smushed garlic clove
- 1 t Worchester sauce
- 2 t dried mustard
- 1 t white sugar
- ¼ cup white vinegar
- 1 cup of olive oil
- ½ cup grated parmesan cheese

Blend this in the food processor until it's a smooth salad dressing and set it to the side while you prepare the lettuce.

There are two heads of romaine lettuce on your table. Pull the leaves off. Tear them into **small** pieces that are the right size for a salad and put them into a big bowl.

Get Scott or Chuck for this part. Lightly dress the salad with the dressing and toss it well.

Part 3-Make the plates

Put out 16 small plates.

Cut the focaccia into pieces that are about 1 ½ inches square.

Put a piece of the focaccia on each plate.

Serve some salad on each plate.