

Ferraro's Cucina Caesar Salad

Ingredients

- 1 head romaine lettuce**
- 2 slices homemade bread**
- 100 g Grana Padano Riserva**
- 300 g chicken breast(optional)**

DRESSING

- 1 teaspoon Worcestershire sauce**
- 2 garlic cloves**
- 2 tablespoons anchovy paste(or anchovies)**
- 2 tablespoons lemon juice**
- 2 tablespoons red wine vinegar**
- 1 tablespoon Dijon mustard**
- 1/2 Cup Mayonnaise**
- extra virgin olive oil**
- salt and pepper to taste**

Preparation

- Grill the chicken breast on a searing hot griddle and cut into strips.
- Cut the bread into cubes and toast in a pan with a drizzle of olive oil, salt and pepper.
- Prepare a dressing by combining the lemon juice, anchovy, vinegar, mustard, mayo and Worcestershire sauce in a mixer. Blend until creamy.
- In a bowl, mix the lettuce with the chicken, cubes of bread and shavings of Grana Padano.
- Toss with the dressing and serve immediately.
- Enjoy!

