

Cesar Salad

Ingredients:

Dressing

1. 3 tablespoons of olive oil
2. 3 tablespoons whipping cream
3. 3 tablespoons of freshly squeezed lemon juice
4. 1 clove of crushed garlic
5. Salt and pepper to taste

Salad

1. 1 romaine lettuce
2. Shredded Parmesan cheese

Croutons

1. 3 slices of white bread
2. Oregano
3. Salt and pepper
4. Olive oil

Directions:

1. Preheat the oven to 350°.
2. Slice white bread into 1.5×1.5 squares.
3. In a baking pan, place white bread squares and sprinkle with oregano, olive oil, salt, and pepper.
4. Occasionally toss the baking pan.
5. Leave in the oven until golden.
6. In a bowl, add all dressing ingredients (olive oil, whipping cream, lemon juice, crushed garlic, salt, and pepper) and mix until homogeneous.
7. Cut lettuce into chunky bits.
8. In a large bowl, add lettuce, dressing, and toss.
9. Sprinkle croutons and parmesan cheese on the top and serve.

