

Caesar Salad Dressing



Ingredients:

- 2 small garlic cloves, minced
 - 1 teaspoon anchovy paste
 - 2 tablespoons freshly squeezed lemon juice
 - 1 teaspoon Dijon mustard (Maille)
 - 1 teaspoon Worcestershire sauce (Lea & Perrins)
 - 1 cup mayonnaise (Hellmann's)
 - ½ cup freshly grated Parmigiano-Reggiano
 - ¼ teaspoon salt
 - ¼ teaspoon freshly ground black pepper

Method:

1. In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce.
2. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined.
3. Taste and adjust to your liking. The dressing will keep well in the fridge for about a week.