



GRAHAM'S SIGNATURE CAESAR SALAD

Serves: 4

Prep Time: About 30 Minutes

Cook Time: About 10 Minutes

INGREDIENTS

For the Salad:

4 Heads of Lil' Gem Lettuce or Baby Romaine
4 "Twinkies", Recipe Follows
Caesar Dressing, Recipe Follows
Parmesan Hunk, For Grating

For the Dressing:

1 Egg Yolk
1 Large Or 2 Small Garlic Cloves
1 Small Shallot, Peeled
2 Ounce Hunk of Parmigiano Reggiano
2 Teaspoons Dijon Mustard
1 Fresh Lemon, Zested and Juiced
2 Anchovies (Optional)
1 Tablespoon Anchovy Oil
2 Tablespoons Fresh Chopped Parsley
¼ Cup Water
½ Cup Vegetable Oil
1-2 Teaspoons Olive Oil

For the "Twinkies":

1 Small Brioche Loaf
4 Ounces Unsalted Butter
3 Ounces Mascarpone Cheese, Room Temperature
2 Ounces Cream Cheese, Room Temperature
2 Ounces Parmesan Cheese, Grated
2 Tablespoons Half-And-Half
1 Tablespoon Minced Shallot
1 Tablespoon Minced Garlic

INSTRUCTIONS

Trim the lettuce of any undesirable leaves, quarter and wash in cool water, pat dry with paper towels.

Using a pastry brush, apply Caesar dressing to all sides of each head.

For the Dressing: Puree egg yolk, garlic, shallot, parmesan, Dijon, lemon juice, anchovy, anchovy oil, and water until smooth and silky.

Slowly emulsify half of the vegetable oil and olive oil, stopping when you have added about half. Add parsley, puree until smooth, streaming in remaining oils until emulsified.

Pour into a Pyrex measuring cup or shallow bowl and stir in lemon zest. Refrigerate until ready to assemble salad.

For the "Twinkies": Slice brioche loaf in half, reserve one half for another purpose. Using a serrated knife, remove all the crust from the brioche loaf. Slice 8 rectangles from the loaf, each about 3-inches wide and 1-inch thick.

In a small saucepan, melt the butter and brush over all sides of the bread. Heat a nonstick sauté pan over medium heat and gently brown the "Twinkies" on all sides. Remove from pan and drain on paper towels to absorb the excess butter. Use the rounded handle of a wooden spoon to hollow out 2 holes in the bottom of each, about ½-inch deep.

Prepare Filling: in a small bowl whisk together remaining ingredients until smooth. Place filling into a piping bag (or Ziplock) and fill each "twinkie" until stuffed.

Put the filled Twinkies on a baking sheet and put in the oven for about 3 minutes to warm the center. Remove from the oven and serve.

To Serve: Spread a hefty serving of dressing on a platter or plate using pastry brush. Top with toasted "twinkie" and top with dressed little gem. Garnish with "parmesan fluff" using a microplane grate a snowy amount of parmesan over each portion.