

NAPA CAESAR SALAD

Yield: 1

INGREDIENTS FOR SALAD

¼ cup Buttermilk Dressing (*or desired amount to taste*), recipe below

1 cup romaine lettuce hearts, chopped

½ cup Napa cabbage, sliced thin

½ cup radicchio, chopped

2 Tbsp. chives, minced

½ lemon

12-14 sourdough croutons

1 oz. grated parmesan cheese

Fresh ground pepper to taste



INGREDIENTS FOR DRESSING

(Prepares 2 cups)

12-16 cloves garlic confit

1 Tbsp. Dijon mustard

3 oz. Triple Creme Brie Cheese, rind removed

½ cup parmesan cheese, grated

¾ tsp. Tabasco

2 tsp. red wine vinegar

2 tsp. fresh lemon juice

½ tsp. Worcestershire sauce

2 tsp. onion powder

8-14 white anchovies

¾ tsp. cracked black pepper

1 tsp. salt

¼ cup mayonnaise

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$\frac{7}{8}$ cup buttermilk, full fat

1 Tbsp. reserved garlic confit oil

METHOD FOR SALAD

1. Toss the lettuce, napa cabbage and radicchio in the buttermilk dressing and squeeze juice from $\frac{1}{2}$ of a lemon.
2. Add in 1 Tbsp. of the chives and half of the croutons and toss.
3. Plate the salad mixture and top with remaining croutons, parmesan cheese, the other half of the chives and cracked black pepper to taste.

METHOD FOR DRESSING

1. Add all the ingredients into a blender, except for the buttermilk, mayonnaise and garlic oil.
2. Blend on high for about 15-20 seconds until smooth using a ladle to move the mixture around.
3. Add in the mayonnaise and then stream in the buttermilk and oil.
4. Chill before serving, about one hour.

