

## El Gaucho Tableside Cesar Salad (feeds 4)



### **Ingredients:**

Two heads of Romaine Hearts  
Parmesan Reggiano Cheese  
¾ oz grated Pecorino Romano Cheese  
½ oz Croutons  
2 tsp Tarragon Vinegar  
2 Lemon halves  
1 tsp minced Garlic  
1½ oz EVO Oil  
½ oz Anchovies, diced  
½ tsp Worcestershire  
¼ tbsp cracked Black Pepper  
1 Egg yolk  
1 tsp Dijon Mustard

### **Directions:**

Rinse and cut Romaine lettuce and dry completely.  
In a wooden bowl, emulsify freshly cracked black pepper, anchovies, garlic and Dijon mustard using two forks.  
When a nice paste has formed, add Worcestershire and stir.  
Add yolk from pasteurized egg and stir.  
Add lemon juice, tarragon vinegar, olive oil and stir together.  
Add the dried lettuce, Pecorino Romano cheese, and croutons to bowl and toss.  
Prepare salad plates by rubbing lemon halves on the bottom of the plates and add cracked pepper.  
Place salad on plates.  
Top with Parmesan Reggiano cheese.  
Serve immediately.