

## Caesar Salad with Escargot Garlic Baguette

(about 12 servings)



### Ingredients:

- 2.5lbs chopped Gem & Frisée Lettuces
- 32 oz Caesar dressing (recipe below)
- 1 Baguette, cut in half and into 12 equal 3" "canoes"
- 8 oz Bone Marrow/Persillade Butter (recipe below)
- 26 sautéed Snails
- 12 each white Anchovies
- Grated Pecorino
- S&P to Taste

### Directions:

Make "canoes" of baguette, butter with marrow butter, toast in oven 3-4 minutes.  
Place 2-3 sautéed snails in bread "canoes" with Pecorino and butter drippings.  
Toss lettuces with Caesar dressing, Pecorino and coat well, season.  
Place on medium round plate, curl up one white anchovy, and angle snail garlic "canoe"  
Top with extra grated Pecorino.  
Serve.

### Marrow/Persillade Butter

### Ingredients:

- 8 oz Persillade Butter (Butter mixed w. chopped Parsley, Garlic, Salt)
- 4 each Marrow Bones
- 2 oz Olive Oil
- S&P

### Directions:

Toss marrow bones in oil and S&P, roast 15-20 minutes, marrow side up.  
Cool scrape marrow out and mix with butter, reserve.

### Caesar Dressing

### Ingredients:

- 2 oz charred Orange juice (same procedure as charred lemons)
- 1 oz roast Garlic
- 2 each white Anchovies
- ½ cup grated Pecorino
- ⅓ cup fresh Lemon juice
- 1 Egg
- 2 Egg Yolks

2 dashes Worcestershire  
1 tbsp Grain Mustard  
5 Basil leaves  
16 oz of Olive Oil  
S&P to taste

**Directions:**

Place all ingredients together and mix in Robot Coupe or hand blender, except olive oil.  
While mixing add oil, do not over mix/burn the oil.  
Adjust seasoning.

## Sautéed Snails

**Ingredients:**

2 French Snails p. person  
8 oz Persillade Butter  
1 each Shallot, fine diced  
Splash of Sherry  
1 oz Heavy Cream  
¼ Charred Lemon Squeeze  
S&P

**Directions:**

Add butter and shallot, sauté for 2-3 minutes, add sherry, cream & escargot and cook an additional 3-4 minutes.  
Do not boil or overcook.  
Finish with squeeze of charred lemon and adjust seasoning.