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| Ingredients1 large Egg Yolks2-3 cloves Garlic, finely minced or pasted1-2 each Anchovy Filets, minced½ cup Olive Oil3-4 Tbsp Lemon Juice or White Vinegar ½ cup Grated Parmesan Cheese, and more for garnish3-4 each Romaine Hearts, cut in ½ lengthwise & choppedTo taste Salt & Pepper  | Equipment* Chef’s knife
* Mixing bowls
* Whisk
* Tongs
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## Directions

1. Whisk the egg yolk, garlic & anchovy until well blended. Slowly pour, at first just dripping, in the ½ cup olive oil while whisking until about 2/3 of it is incorporated. Whisk in some lemon juice. Finish whisking in the oil, lemon juice, grated parmesan, & season with salt & pepper.
2. Toss the romaine with the dressing. Serve topped with grated parmesan.