

|  |  |
| --- | --- |
| Ingredients 1 large Egg Yolks  2-3 cloves Garlic, finely minced or pasted  1-2 each Anchovy Filets, minced  ½ cup Olive Oil  3-4 Tbsp Lemon Juice or White Vinegar  ½ cup Grated Parmesan Cheese, and more for garnish  3-4 each Romaine Hearts, cut in ½ lengthwise & chopped  To taste Salt & Pepper | Equipment  * Chef’s knife * Mixing bowls * Whisk * Tongs |

## 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.