




YIELD
2x 12" pizzas


ACTIVE
5 min

CAESAR DRESSING

3 VARIATIONS

Three unique variations on a classic caesar dressing.



Mayonnaise

1 cup prepared mayonnaise
1 tsp Dijon mustard
1 tsp Worcestershire sauce
1 tsp capers, chopped
3 tbsp parmesan cheese, finely grated
1 clove garlic, minced or grated
2 tbsp lemon juice
dash hot sauce
crack of pepper
kosher salt, to taste

Egg yolk

1 large egg yolk*
1 tsp Dijon mustard
1 tsp Worcestershire sauce
1 tsp capers, chopped
3 tbsp parmesan cheese, finely grated
1 clove garlic, minced or grated
2 tbsp lemon juice
dash hot sauce
crack of pepper
¼ cup plus 2 Tbsp. vegetable oil
¾ tsp kosher salt, to taste

Vinaigrette

1 tsp Dijon mustard
1 tsp Worcestershire sauce
1 tsp capers, chopped
3 tbsp parmesan cheese, finely grated
1 clove garlic, minced or grated
2 tbsp lemon juice
dash hot sauce
crack of pepper
¼ cup plus 2 Tbsp. vegetable oil
¾ tsp kosher salt, to taste

Method

1. In a small bowl, combine all ingredients and mix.

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1. In a small bowl, combine all ingredients except the oil and whisk together.
2. Slowly add the oil, a few drops at a time, while whisking constantly. You can begin to add more and more oil at a time as you go.

Tricks of the Trade

**Raw egg is not recommended for infants, the elderly, pregnant women, people with weakened immune systems...or people who don't like raw eggs*

If you like anchovies feel free to add 1 or 2 filets to any of these recipes. We don't think it is necessary but in small quantities, anchovies add a deeper salt flavour. Be careful not to use too much or the dressing will taste fishy.

If you split your dressing, start with a new egg yolk, for the egg yolk version, or more dijon, for the vinaigrette, and whisk in your split dressing as the oil.