

*easy*  
SMOKED EGG  
CAESAR SALAD



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*The*  
SMOKED  
EGG  
COMPANY



# *easy* SMOKED EGG CAESAR SALAD

*serves*  
4 – 6

## INGREDIENTS

1 tablespoon olive oil  
3 bacon rashers, rind and excess fat trimmed, coarsely chopped  
20g butter  
1 garlic clove, crushed  
3 slices white crusty bread, crusts removed, cut into 1cm cubes  
1 cos lettuce, washed, dried, torn  
40g shaved parmesan  
2 The Smoked Egg Company smoked eggs

## DRESSING

1 The Smoked Egg Company smoked egg  
80ml (1/3 cup) extra virgin olive oil  
2 tablespoons red wine vinegar  
1 teaspoon Dijon mustard  
2 drained anchovy fillets

## METHOD

Heat 1 teaspoon of oil in a large non-stick frying pan over medium-high heat. Add the bacon and cook, stirring, for 2-3 minutes or until golden.

Reduce the heat to medium. Heat the butter and remaining olive oil in the pan. Add the garlic and bread and cook, stirring occasionally, for 4 minutes or until golden.

Meanwhile, place the 2 The Smoked Egg Company smoked eggs into a small saucepan of cold water. Bring to the boil over high heat, cook for 1 minute. Peel and set aside.

To make the dressing, place The Smoked Egg Company smoked egg in a small saucepan of cold water. Bring to the boil over high heat. Cook for 1 minute. Drain. Cool under cold running water. Crack the egg into a bowl. Use a teaspoon to scoop any remaining egg from the shell into the bowl. Place the egg, oil, vinegar, mustard and anchovy fillets in the bowl of a food processor and process until combined. Season with salt and pepper.

Combine the bacon, bread mixture, lettuce and parmesan in a large serving bowl. Place the peeled smoked eggs over the salad, splitting them so the yolk oozes. Drizzle over the dressing to serve.