



New Style Caesar Salad

250 g streaky bacon, roughly chopped
8 medium sized hard boiled eggs, peeled and halved
1 packet mixed baby salad and herb leaves
6 salad spring onions, sliced
60 g plain croutons
100 g Clover Feta Herb flavour, crumbed
100 g creamy blue cheese, crumbed
Salt and freshly ground black pepper, to taste

Dressing

1 egg
20 ml wholegrain mustard
125 ml (50 g) Clover Mature Cheddar, grated
15 ml lemon juice
4 anchovies, chopped (optional)
150 ml extra virgin olive oil

1. Fry the bacon in a frying pan until golden and crisp. Remove from heat and allow to cool to room temperature.
2. For the dressing: Place all the ingredients, except the oil, in a food processor and process until combined. Add the oil gradually, with the blender running, until mixed through.
3. Divide the salad leaves between four plates. Arrange the eggs on top of the leaves. Sprinkle the spring onions, bacon, croutons and cheese over.
4. Season to taste and drizzle the dressing over.
5. Serve immediately.

Serves 4 main salads and 8 as starters

Variations

Add 1 sliced avocado and peeled and cooked prawns to the salad for a more exotic taste.

Add mango and peach slices when in season for a fruity taste.

How to make croutons

Slice crusty bread into cubes, toss in melted Clover Ghee and roast in a preheated oven at 180°C until crispy and golden in colour.

