Caesar dressing (without anchovies)

Ingredients



♥ 2 egg yolks
♥ 1 tsp Dijon mustard
♥ Juice of 0.5 lemon
♥ 1 clove garlic
♥ 2 dl rapeseed oil (or other neutral oil)
♥ 40 g finely grated Parmesan
♥ Ground salt and pepper

Instructions

Place egg yolks, Dijon mustard, lemon juice, and crushed garlic clove in a narrow, tall container (intended for an immersion blender). Quickly blend these together with the immersion blender.

Then pour in a little of the oil at a time while continuously blending with the immersion blender. Take some breaks with the oil, and let the immersion blender run a little extra between each time you pour in the oil. It is important for the oil to be gradually incorporated this way, otherwise, the mixture can separate. Eventually, you'll see a thick, pale yellow mayonnaise forming.

Transfer the mayonnaise to a bowl. Add finely grated parmesan. Season with a little more salt, pepper, and lemon juice if desired. Adjust the thickness of the dressing with a little warm water if you find it too thick.

Tips

♥ I use store-bought, grated parmesan so that the cheese becomes really finely ground and isn't noticeable in the dressing.

♥ I usually make the Caesar dressing without anchovies. If you want to make the dressing with anchovies, you can mash 2 anchovy fillets with an immersion blender together with egg yolks, Dijon mustard, lemon juice, and crushed garlic clove—before you add the oil.

♥ Feel free to season the Caesar dressing with about 1 tsp Worcestershire sauce.

♥ Stir in 1 tablespoon of warm water into the dressing if you find it too thick.

♥ The Caesar dressing can be stored in the refrigerator for a few days. Cover the bowl with plastic wrap to prevent a crust from forming on the surface.

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