

Mushroom Caesar Salad

Serves 4

400g cup mushrooms, thickly sliced
1/4 cup olive oil
2 tbs red wine vinegar
2 tsp caster sugar
1 tsp Dijon mustard
15cm piece Turkish bread, split
Olive oil cooking spray
3 rashers rindless bacon, cut into 2cm cubes
3 hard boiled eggs, peeled, quartered
1 baby cos lettuce, washed, dried
1/3 cup purchased Caesar salad dressing
(see tip below)

1. Place the mushrooms into a large ceramic bowl. Combine olive oil, red wine vinegar, caster sugar, mustard and salt and pepper in a screw-top jar. Shake well to combine. Pour over the mushrooms. Stir to coat. Cover and set aside for 30 minutes.
2. Preheat oven 200°C. Spray both sides Turkish bread with oil. Cut into 1 1/2cm cubes and place onto a baking tray. Bake for 8 minutes or until toasted. Set aside to cool.
3. Meanwhile, heat a non stick frying pan over medium-high heat. Add bacon and cook for 3-4 minutes or until crisp. Transfer to a plate.
4. Cut lettuce leaves into 3cm wide strips and place on a large platter. Top with marinated mushrooms bacon, bread croutons and eggs. Drizzle the dressing over the salad and serve.

Tip- to make your own caesar salad dressing. Bring a saucepan of water to the boil over high heat. Add 1 egg and cook for 1 minute. Remove from pan with a slotted spoon and run under cold water until cool enough to handle. Crack the egg into the bowl of small food processor. Add 1 tbs white wine vinegar, 2 tsp mustard, 1 finely chopped anchovy and 1 crushed garlic clove to the bowl, process to combine. With the processor on, pour 1/2 cup olive oil in a slow steady stream until dressing is smooth and creamy. Taste and season with salt and pepper.

