**SUCRINE BY CAESAR**

**3 x ¼ Butter lettuce sucrine**

**30 g Caesar salad**

**5 g shallot ring**

**5 g spring onion finely sliced**

**5 g grated parmigiano regiano**

**3 g black anchovies’ julienne**

**10 g bacon crumb**

**10 g grated eggs**

**BACON CRUMB**

**180 g smoked bacon minced**

**180 g coarse sourdough crumb**

* Heat up the bacon in a pan
* When the bacon start to color add up the bread crumb and keep cooking while stirring until golden brown
* Take off the heat and season
* Let cool down

**MAYONNAISE**

**10 egg yolk**

**200 g Dijon mustard**

**100 g cider apple vinegar**

**30 g honey**

**salt**

**2 lime juice**

**1,5 liter veg oil**

**200 g olive oil**

* In a robot coupe, place the egg yolks, mustard, vinegar, honey and salt, close the robot coupe and turn it on
* While its blitsing, add the oil little by little
* Finish with lime juice. Check seasoning
* If the mayonnaise is too thick, add a little of hot water

**KATSUOBUSHI CREAM**

**400 g cream**

**40 g katsuobushi**

* Put all ingredient in a pan and bring to boil
* Let simmer for 5 mi nute
* Blend till smooth
* Pass through chinois

**CAESAR DRESSING**

**1 litre mayonnaise (see recipe)**

**100 g Parmesan reggiano grated**

**60 g anchovies**

**30 g garlic microplanned**

**300 g katsuobushi cream**

**50 g Worcestshire sauce**

**1 lime juice**

* Blend all ingredient together and check seasoning

**GRATED EGG**

**5 eggs room temperature**

* In boiling water, cook the eggs 10 minutes
* Cool down quickly in ice water
* Grated the egg and lay on baking paper and let it dry a little