

# A Cookbook Collection

## Smoked Chicken and Pancetta Caesar Salad

*Serves 4 as a starter, 2 as a lunch*

### Ingredients:

- 150mls extra virgin olive oil
- 2 cloves of garlic
- 4 slices of day old bread or ½ a small baguette sliced
- Salt and pepper
- 50g pancetta or streaky bacon
- 200g smoked chicken
- 1 cos lettuce or romaine lettuce
- 1 large egg yolk
- 40g of grated Parmesan
- Juice of half a lemon
- ½ tsp sea salt flakes or ¼ tsp of table salt
- A few drops of Worcestershire sauce

### Method:

- Preheat the oven to 220c/180c fan/gas mark 6.
- Crush your garlic cloves and gently heat in the olive oil over a low heat. Remove from the heat and allow it to stand for 30 minutes to infuse the oil. Skip this if you are using bought garlic infused oil.
- Cut your bread to whatever size you want your croutons to be. Toss the bread in 50mls of the garlic olive oil. Lay the bread out on a baking sheet lined with baking paper. Season with a little salt and pepper.
- Bake in the oven for 12-15 minutes until the bread is golden and crispy. This can be done in advance.
- Grill your pancetta or bacon and drain on kitchen paper.
- Start making your dressing. Whisk the egg yolk in a bowl and slowly add the remaining garlic olive oil, whisking the whole time. You want to make an emulsion similar to mayonnaise.
- Still whisking, add in the lemon juice and 30g of the grated Parmesan.
- When everything is well combined add a few drops of the Worcestershire sauce and the salt. Whisk again and taste to see if it needs extra seasoning.
- Tear apart the lettuce leaves but leave them whole. Wash and dry them on kitchen paper. Place them into a large bowl.
- Pour over about ¾ of the dressing and toss the leaves until they are well coated. Top with the pancetta and croutons and slices or cubes of the chicken.
- Sprinkle over the remaining dressing and grated Parmesan. Grind over some black pepper. I couldn't resist topping with some more Parmesan shavings.