

Caesar Salad with Grilled Marinated Prawns paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Caesar Dressing

Yields one pint

5 anchovies fillets packed in oil, drained
4 ½ teaspoons Dijon mustard
1 ½ teaspoon minced garlic
1 teaspoon kosher salt
2 teaspoons ground black pepper
4 ½ teaspoons Worcestershire
1 tablespoon balsamic vinegar
¼ cup red wine vinegar
¼ cup lemon juice
1 egg
¼ cup grated parmesan
¼ cup extra virgin olive oil
2/3 cup canola oil

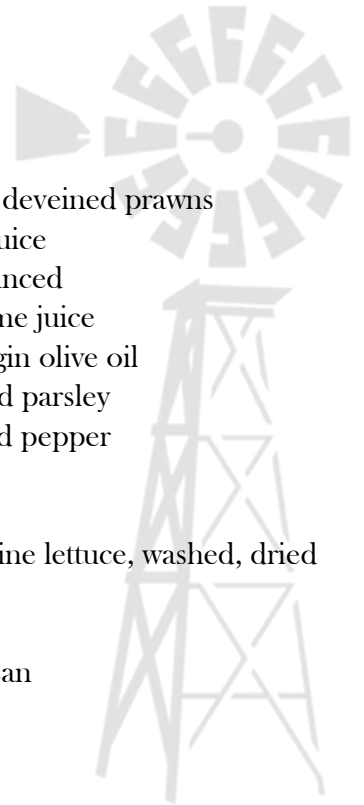
SERVES: 4

Grilled Prawns

12 jumbo shelled and deveined prawns
1/2 cup fresh orange juice
1 large garlic clove, minced
2 tablespoons fresh lime juice
1 tablespoon extra-virgin olive oil
2 tablespoons chopped parsley
Salt and freshly ground pepper

Salad

3 large hearts of romaine lettuce, washed, dried
and cut
Croutons
Freshly grated Parmesan



METHOD:

Caesar Dressing

- In a small saucepan place egg and fill with enough water to cover. Bring to a boil over high heat and immediately turn off heat. Allow egg to sit in water for 30 seconds. Remove egg and crack to remove yolk, this is now your coddled egg yolk. Discard whites and shell.
- In a food processor combine anchovies, Dijon mustard, garlic, salt and pepper and pulse a few times to make a smooth paste. Add in Worcestershire, balsamic, red wine vinegar, lemon juice and parmesan.
- Pulse a few more time, scraping down sides until mixed well.
- Leave food processor running and add coddled egg yolk, then in a slow steady stream add in olive oil and canola oil.
- Refrigerate dressing until ready to use. Dressing will keep for 5 days in refrigerator.

Grilled Prawns

- In a medium bowl, combine orange juice, garlic, lime juice, olive oil and parsley. Add the prawns, season with salt and pepper; let sit at room temperature for 10 minutes.
- Drain and thread the prawns onto metal skewers. Brush lightly with olive oil and grill over moderately high heat, turning occasionally, until cooked through, about 5-7 minutes.

To Finish

In a large salad bowl, combine the lettuce, as much dressing as you prefer and croutons. Top with freshly grated Parmesan and toss gently to combine well. Serve on individual plates or family style and place grilled prawns over salad. Enjoy with a refreshing glass of Davis Estates Sauvignon Blanc.