



Anil Melnick

B With A
Twist
Catering

Las Vegas, NV



BACON AND EGG BREAKFAST CEASAR SALAD

YIELD: 24

INGREDIENTS

Cesar Dressing:

- 2 cup grated parmesan
- 1 cup olive oil
- 1/2 cup lemon
- 24 pieces sun-dried tomatoes, finely chopped
- 1-1/2 cup water
- 1 cup white wine vinegar
- Kosher salt and freshly ground black pepper, to taste

Cured Egg Yolks:

- 10-1/2 cup kosher salt
- 7-1/2 cup sugar
- 24 pieces large egg yolks
- Nonstick cooking spray

Toast:

- 24 pieces farmers bread
- Garlic
- Olive Oil

Salad:

- 12 hearts romaine, trimmed, halved lengthwise
- 25 pieces bacon, cooked, chopped in pieces

ASSEMBLY

1. Lay half of romaine heart on plate.
2. Drizzle with the dressing and sprinkle with bacon.
3. Finely grate cured egg yolks with small grater or microplaner

METHOD

Cesar Dressing

1. Put the parmesan, oil, lemon juice, sun-dried tomatoes, 1-1/2 cup water, vinegar, 4 teaspoon salt, and a few grinds of pepper in a jar or other container with a lid. Secure the lid and shake vigorously to combine. The dressing can be made a day ahead; shake well before serving.

Cured Egg Yolks

1. Whisk salt and sugar in a medium bowl to combine.
2. Evenly spread out half of salt mixture in shallow hotel pan.
3. Using the back of a tablespoon, create 24 depressions in salt mixture, spacing evenly.
4. Carefully place an egg yolk in each depression.
5. Gently sprinkle remaining salt mixture over yolks and tightly wrap dish with plastic.
6. Chill 4 days.
7. Preheat oven to 150°F.
8. Brush salt mixture off each yolk, then carefully rinse under cold water to remove any remaining salt (yolks will be semi-firm, bright, and translucent).
9. Gently pat dry with paper towels.
10. Generously coat a wire rack set inside a rimmed baking sheet with nonstick spray; place yolks on rack.
11. Dry out in oven until opaque and texture is like a firm cheese, 1½–2 hours. Let cool.
12. Place in shallow pan and cover with wrap, place smoking gun tub inside and smoke 2–4 minutes for enhanced smoked flavor (Alternatively, if your oven doesn't go that low, you can place in dehydrator).
13. Yolks can be cured 1 month ahead. Place in an airtight container and chill.

Garlic Toast

1. Meanwhile, toast the bread, then rub one side of each slice with the garlic.
2. Cut each slice into 3 strips.
3. Put toast pieces on a plate.

