

CAULI CAESAR WITH PANGRATTATO

I believe in this dressing. This Caesar Dressing is the one you have been looking for... one that is the making of a real Caesar salad. The OG. This alternative version of a Caesar salad proves my point!

Start with the dressing. In the bowl of a food processor, combine the garlic, anchovies, mustard, parmesan, lemon juice and zest, and process to combine. Add the mayonnaise, yoghurt and water. Season with salt and black pepper. The recipe will make more dressing than you will need, but you will have no regrets.

This is a salad that should be eaten immediately. If you are not planning to eat it immediately, get all your mise-en-place ready: Leaves, cauliflower, parmesan, Pangrattato and the dressing, and assemble at the last moment.

When you are ready, add the cauliflower to a very large mixing bowl so that you can toss with impunity! Dress with 2 tablespoons of the dressing, season with salt and a drizzle of olive oil, and toss to coat. Add the torn cos lettuce, another 2–3 tablespoons of the dressing and the grated parmesan, and toss again, briefly, to coat.

Lay out on a salad platter or in a fresh new salad bowl, sprinkling in the Pangrattato and shaved parmesan as you layer up the salad. Drizzle over an extra tablespoon of dressing if you'd like. Finish with a final flourish of grated parmesan and Pangrattato. Season with flaked salt and tuck in!

SERVES 6–8

FOR THE CAESER DRESSING

2 Tbsp crushed garlic
8 anchovies
½ cup wholegrain mustard
¼ cup grated parmesan
¼ cup fresh lemon juice
Grated lemon zest of 3 lemons
2 cups mayonnaise (homemade
or Hellman's)
½ cup yoghurt
2 Tbsp water
Salt and black pepper, to taste

FOR THE SALAD

½ medium cauliflower, florets
finely sliced
Flaked salt, to taste
3 Tbsp olive oil
2 heads cos lettuce, torn
¼ cup grated parmesan,
plus extra to finish
½ cup Pangrattato (p. 21)
¼ cup shaved parmesan or
hard cheese

