

Klasik Sezar Salata

Klasik Sezar Salatası tarifi ile evde kolayca hazırlayın. Çıtır kruton, parmesan peyniri ve özel sosla enfes lezzet. Pratik ve besleyici.

30 min

HAZIRLIK

5 min

PIRME

35 min

TOPLAM

6

PORSİYON

Easy

ZORLUK

Klasik Sezar Salata

Malzemeler

- 6 anchovy
- 2 egg yolk
- 2 clove garlic
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp fresh lemon juice
- 1 tsp Worcestershire sauce
- 2 tsp dijon mustard
- 1 cup olive oil
- 3 lettuce
- 3 cup bread
- 1 cup parmesan cheese

Yapılış

- Make the dressing base**

Finely mince 2 cloves garlic with 1 tsp salt on a cutting board. Use the flat side of your knife to mash the mixture into a smooth paste by pressing and scraping repeatedly.
- Transfer the garlic paste to a medium bowl. Add 1 tsp Dijon mustard, 1 tbsp lemon juice, and 2 tsp Worcestershire sauce. Whisk together until well combined.
- Slowly drizzle 1 cup olive oil into the bowl while whisking constantly, starting drop by drop then in a thin stream. Continue whisking until the dressing is thick and creamy, about 2-3 minutes.
- Whisk 1 cup grated Parmesan cheese into the dressing. Season with salt and black pepper to taste, and add more lemon juice if needed for brightness.
- Make the croutons**

Preheat oven to 375°F (190°C). Cut 3 cups bread into 1-inch cubes and toss with 2 tbsp olive oil, salt, and pepper until evenly coated.
- Spread croutons on a baking sheet in a single layer. Bake for 10-12 minutes, stirring once halfway through, until golden brown and crispy.

7 Prepare the lettuce

Wash and thoroughly dry the romaine lettuce leaves. Tear into bite-sized pieces, about 2-3 inches long, discarding any tough outer leaves or thick stems.

8 Assemble the salad

Place the torn lettuce in a large serving bowl. Add about half of the dressing and toss gently with your hands until every leaf is lightly coated.

9 Top the dressed lettuce with warm croutons and additional grated Parmesan cheese. Serve immediately with extra dressing on the side and freshly cracked black pepper.

?puçlar?

Marul yaprakları?n? buzlu suda bekletmek ekstra ç?t?rl?k sa?lar ve tazeli?i art?r?r.

Sar?msa?? havanda dövme, b?çakla do?ramaktan daha yo?un aroma verir.

Zeytinya??n? damla damla ekleyerek emülsiyonun bozulmas?n? önleyin.

Parmesan peynirini servis an?nda rendelemek en iyi lezzeti sa?lar.

Limon suyunu taze s?kmak, konserve limon suyundan çok daha lezzetlidir.

Sosu haz?rlad?ktan sonra 30 dakika dinlendirmek lezzetlerin kayna?mas?n? sa?lar.

Krutonlar? a??r? pi?irmemek için fır?n? s?k s?k kontrol edin.

Servis taba??n? önceden buzdolab?nda so?utmak salatan?n tazeli?ini korur.