Caesar Salad with Parmesan Crisps

Make-ahead · Serves 6

Ken's note: TBD

A classic Caesar dressing — anchovy, garlic, lemon, Worcestershire, and Parmesan. Use anchovy fillets or paste; either works. The crisps can be made a day ahead.

Ingredients

Dressing

- 3 anchovy fillets, or 1½–2 tsp anchovy paste
- 1 garlic clove
- 1 egg yolk, or ¼ cup mayonnaise
- 1 Tbsp fresh lemon juice
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- ⅓ cup extra-virgin olive oil (about 3 Tbsp if using mayonnaise)
- ¼ cup finely grated Parmesan
- Black pepper
- Salt

Parmesan crisps (18)

- 1 cup plus 2 Tbsp finely grated Parmesan (about 3½ oz)

Salad

- 3 large romaine hearts, chopped, washed, and dried
- Extra grated Parmesan, for serving

Method

1. Mash the anchovy and garlic to a paste (a pinch of salt helps it break down). Whisk in the yolk or mayonnaise, lemon juice, Dijon, and Worcestershire. Whisk in the oil in a thin stream until the dressing is thick and glossy, then stir in the Parmesan and a good amount of pepper. Taste and salt at the end. The mayonnaise version keeps 3–4 days in the fridge; the egg-yolk version is best the day it’s made.
2. Heat the oven to 400°F with racks in the upper and lower thirds. Line two baking sheets with parchment. Drop level tablespoons of Parmesan onto the sheets, 9 per sheet, about 2 inches apart, and flatten each slightly. Bake 5–7 minutes, swapping the sheets halfway, until golden and lacy. Cool on the sheets; they crisp as they cool. Store airtight at room temperature for up to 3 days.
3. Just before serving, toss the romaine with enough dressing to coat. Top with grated Parmesan and the crisps, whole or broken.