

CAESAR SALAD *in a* GRANQUESO RING

Chef/Owner Jose Gutierrez, Encore, Memphis

Yield: 10 servings

method

GranQueso Rings

- Preheat oven to 350° F.
- In a mixing bowl, combine flour and sugar. Stir in egg whites, garlic, and butter, and mix to incorporate ingredients.
- Spray a large baking pan with non-stick cooking spray; spread the batter evenly on the baking pan. Sprinkle **GranQueso** over batter, and bake until set (approx. 6 to 10 minutes).
- Remove pan from oven, and immediately cut batter into ten strips (each strip should be approximately 2" wide). Return strips to oven and bake for an additional 3 to 5 minutes until golden brown.
- While warm, remove each strip from the baking pan and place around 3" ramekin to create rings.
- Allow GranQueso Rings to cool while preparing dressing and salad.

Caesar Dressing

- In mixing bowl, whisk together yolks, red peppers, garlic, anchovies, vinegar, mustard, salt and pepper. Slowly whisk in olive oil, then water; set aside.

Salad

- To assemble salad, place cooled GranQueso Rings in center of each plate. Place tomatoes around each ring, and drizzle with dressing. Toss romaine lettuce with remaining dressing, and place in the center of each ring. Top salad with chives and garnish with **GranQueso**.

ingredients

GranQueso Rings

- ¾ cup all-purpose flour
- 3 tablespoons granulated sugar
- 4 egg whites (reserve yolks for *Caesar Salad Dressing*)
- 1 tablespoon garlic, chopped
- ½ cup butter, melted
- 2 cups **GranQueso**, grated

Caesar Dressing

- 4 egg yolks
- 2 tablespoons red peppers, puréed
- 2 tablespoons garlic, chopped
- 1 tablespoon anchovies, chopped (or anchovy paste)
- 1 tablespoon red wine vinegar
- 1 tablespoon Dijon mustard
- Salt and pepper to taste
- 2 cups olive oil
- ½ cup water

Salad

- 1 pint grape tomatoes, cut in half
- 1 to 2 heads romaine lettuce, split into quarters lengthwise, then cut in half (1 head equals 8 sections)
- 2 tablespoons chives, chopped
- 1 cup **GranQueso**, shaved