Caesar Salad Dressing



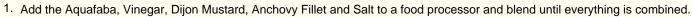
FOODSERVICE

SERVING SIZE: 8

Ingredients

- 3 tablespoons Aquafaba (Brine from Furmano's Chick Peas)
- 1 tablespoon Apple Cider Vinegar
- 1/2 teaspoon Dijon Mustard
- 1 tablespoon Anchovy Fillets, dried and minced
- 1/2 teaspoon Salt
- 1 cup Vegetable Oil
- 1 teaspoon Fresh Lemon Juice
- 1 teaspoon Fresh Garlic, Minced
- 2 teaspoons Parmigiano-Reggiano, Grated

Preparation



- 2. While the blender is running, slowly drizzle oil into the mixture. Slowness is key to getting the thickness desired.
- 3. Once emulsified, add Lemon Juice, Garlic and Parmigiano-Reggiano and mix with a spoon.

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In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.