



Caesar Sauce

Total: 5 min · Prep: 5 min · 2 servings · Easy · Sauces & Dressings

INGREDIENTS

2 pc Eggs (yolks)

120 ml Olive oil

1 tbsp Lemon juice

1 tsp Dijon mustard

3 pc Anchovies

1 pc Garlic

1 tsp Sauce, worcestershire

30 g Grated Parmesan

to taste Salt and black pepper

INSTRUCTIONS

- 1 Separate the yolks from the whites. The yolks are used to create the creamy base of the sauce.
- 2 In a bowl, mix the yolks with mustard, lemon juice, and Worcestershire sauce.
- 3 Finely chop the anchovies and garlic, add them to the mixture.
- 4 Slowly start adding olive oil to the mixture, stirring constantly, to achieve the creamy texture of the sauce.
- 5 Add the grated Parmesan to the sauce and mix everything again.
- 6 Season the sauce with salt and black pepper to taste. If the sauce is too thick, add a little water or lemon juice to reach the desired consistency.
- 7 If you don't like anchovies, you can omit them, although they give the sauce its characteristic flavor.

Nutrition per serving: 549 kcal · Protein 9.0 g · Fat 55.0 g · Carbs 3.0 g · Fiber 0.2 g