

CAESAR SALAD, PARMESAN SHAVINGS AND CRISPY CICADA CROUTONS



INGREDIENTS

- 2 large Romaine hearts, roughly chopped
- 2 small garlic cloves, minced
- 1 teaspoon anchovy, pressed into a paste
- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 cup mayonnaise, best quality
- 1 cup freshly grated Parmigiano-Reggiano
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 16 whole fresh Cicada or already dried and crispy
- 2 tablespoons of honey
- 1 teaspoon of miso
- 5 ounce of butter
- 1 pinch of cayenne pepper
- A few drops of sunflower oil
- 8 Pansies flowers



SPECIAL INGREDIENT

DIRECTIONS

Caesar dressing : Combine and whisk together mayonnaise, lemon juice, Dijon, Worcestershire, Parmigiano-Reggiano, anchovy paste, garlic, salt, and pepper.

For the Crispy Cicada Croutons (fresh Cicadas preferred): Heat a heavy-bottomed frying pan until a tiny piece of butter sizzles and smokes. Wipe the pan clean. Add the oil first, then the butter, this helps to keep it from burning. Add the Cicadas and toss in the pan, or stir with a wooden spoon, for about 10 seconds. Reduce the heat, add the honey, cayenne pepper and the miso and stir until the Cicadas are coated and caramelized.

To assemble the salad, place the chopped, rinsed and dried, lettuce into a large bowl, pour dressing

evenly over top, then toss to coat with homemade Caesar dressing.

Sprinkle the Crispy Cicadas Croutons and Parmigiano-Reggiano shavings on top, and garnish the plates with the Pansies flowers.

