



big bowl · 115,5 cm · no. 1989/013

POLETTO'S CAESAR SALAD WITH PEPPER TUNA

SERVES 4:

1 egg yellow, ½ garlic clove, finely cubed, 1 anchovy filet, 50 ml „Trockenbeerenauslese“ (dessert wine) vinegar, 100 ml best olive oil, 50 ml poultry stock, Salt, pepper, Worcestershire sauce, 4 mini romaine lettuce, 4 thin slices Ciabatta for frying, 1 garlic clove, pressed, 2 thyme twigs, 80 g Parmesan, 60 g grated, 20 g shaved, 200 g tuna (Sushi quality), 1 tbsp. white, black and Szechuan pepper corns each, grinded in the mortar, 1 tbsp. Fleur de Sel, 2 tbsp. olive oil for frying

PREPERATION:

For the dressing: Smoothly blend the garlic clove with the egg yellow, anchovy filet, vinegar and 20 g grated Parmesan. Slowly stir in the olive oil, water down with the stock and season with salt, pepper and Worcestershire sauce.

Clean and wash the romaine lettuces. Dry the salad leaves on kitchen paper or in a salad drier.

Heat the olive oil in a pan, add the garlic clove and the thyme twigs, roast in it the slices of bread until golden brown. Degrease the bread slices on a kitchen paper.

For the tuna: Mix the grinded pepper with the Fleur de Sel. Cut the tuna into wide stripes and „crumb“ in the pepper mixture.

Heat the olive oil in a pan and gently roast the crumbed tuna pieces a bit from all sides. The tuna should stay raw in the core.

To serve: Mix the dressing with the grated Parmesan in a bowl, add the salad leaves and marinate carefully.

Spread the salad leaves onto four plates, cut the tuna into bite-size pieces and put on top.

Garnish the salad with a roasted slice of bread and shaved Parmesan each.