



**MINI CAESAR SALADS**     serves 6

Serve at a dinner party for a fresh start to the meal.

- Ingredients**
- 6 slices white bread
  - 150ml (6 fl oz) olive oil
  - 2-3 handfuls of spring salad: rocket, corn salad and mizuna
  - 125g (4oz) parmesan cheese
  - 3 anchovy fillets
  - 6 quail eggs or one hen's egg, hard boiled.
- dressing*
- 6 tbs olive oil
  - 2 tbs wine vinegar
  - pepper and salt

**Method**

Make the bread baskets by trimming away the crusts and rolling the slices of bread thinly- trim corners with scissors, Brush both sides with oil and push into patty pans. Bake for 12 minutes at 170°C (350°F, gas 5) until golden. Don't overcook them or they will taste bitter and be too hard.

Wash and dry salad and tear leaves into small pieces. Whisk the dressing ingredients together. Chop parmesan into small cubes. Cut anchovies into thin strips. Halve quail eggs or roughly chop the hen's egg.

To serve, place toasted basket on each plate. Toss the leaves in a little dressing and fill the baskets. Top with 2 strands of anchovy and some parmesan pieces. Decorate with eggs