

Homemade Caesar dressing

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Ingredients

- 1 egg (room temperature)
- 1 tsp Dijon mustard
- 1 food a spoonful of lemon juice
- 150 ml mild olive, avocado or other neutral oil
- 1 a small clove of garlic
- 1-2 anchovy fillet
- A pinch of salt and black pepper
- 2 tbsp finely grated parmesan cheese
- (A splash of water) - if you want a more liquid consistency

Instructions

1. Put the egg, mustard, lemon juice, garlic, anchovies, salt, pepper in a tall jar and cover with oil.
2. Place the hand blender at the very bottom and beat without stirring until a thick mass forms at the bottom.
3. Slowly raise the blender until all the oil is blended.
4. Turn off the blender, add the Parmesan cheese and mix it in with a spoon. If the sauce is too thick, add a splash of water and mix.

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SKANAUS MAISTO UŽRAŠAI

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