

CAESAR SALAD WITH CRISPY BACON

INGREDIENTS:

1 packaging Sokolów raw smoked bacon
2 baby Romaine lettuce
4 slices of favourite bread
30 g Parmesan cheese
4 tablespoons mayonnaise
juice from 1/2 lemon
1 tablespoon capers
salt and pepper

PREPARATION:

1. Wash salad and separate the leaves. Fry bacon until crispy on a dry pan, then put on a plate lined with paper towel. Use the leftover fat to fry diced bread on a pan.
2. Flake the Parmesan (you can use a vegetable peeler). In a bowl mix mayonnaise with lemon juice. Add finely chopped capers and a tablespoon of grated cheese. Mix ingredients, then season to taste with salt and pepper.
3. Take 4 plates and put salad leaves on each plate. Pour sauce over each dish, then put croutons and bacon strips. Sprinkle salad with the remaining Parmesan cheese.