

# Italian Kale Caesar Salad

MAIALINO

EPICURIOUS DECEMBER 2015

Yield 6–8 servings

## Ingredients

1 large egg yolk  
1 garlic clove, smashed, peeled, and trimmed  
3 anchovy fillets, packed in oil, drained  
1 tablespoon plus 1 1/2 teaspoons lemon juice  
1 tablespoon plus 1 1/2 teaspoons red wine vinegar  
1 tablespoon Dijon mustard  
1 teaspoon dried oregano  
1/4 teaspoon cayenne  
1/2 cup canola oil  
1/2 cup plus 2 tablespoons olive oil, divided  
1/2 cup freshly grated grana padano cheese  
Kosher salt  
Freshly ground black pepper  
4 ounces country bread, crusts removed, bread torn into small pieces  
10 ounce baby kale

## Preparation

Preheat oven to 400°F. Pulse egg yolk, garlic, anchovies, lemon juice, vinegar, mustard, oregano, colatura (if using), and cayenne in a food processor or blender until smooth. Combine canola oil and 1/2 cup olive oil in a measuring cup with spout. With the motor running, add blended oil in a very thin stream; purée until a creamy emulsion forms. Add cheese and pulse to combine.

Season dressing with salt and pepper.

Toss bread with remaining 2 Tbsp. olive oil and spread on a rimmed baking sheet. Bake, tossing once or twice, until crisp and lightly browned, about 10 minutes. Let cool completely.

Combine kale and croutons in a large bowl. Add 1/2 cup dressing and toss to combine.

Do ahead

Dressing can be made up to 5 days ahead. Refrigerate in an airtight container.