

NANCY'S "CAESAR" SALAD

Inspired by her love of Caesar salad and salade Nicoise, chef Nancy Silverton created this splashy salad that combines the best of both, with roasted fingerling potatoes and sliced avocados. Layer with tender leaves of romaine hearts, or go upscale with Bibb or Boston lettuce, then garnish with grated hard-boiled eggs and pecorino cheese.

| Ingredients | Amounts |
|--|----------------|
| Fingerling potatoes, cut in half lengthwise | 6 pounds |
| Olive oil | As needed |
| Salt | As needed |
| Lemon Vinaigrette* | 2 cups |
| Tender inner leaves of Romaine, Bibb, or Boston lettuce | 6 pounds |
| Avocados | 12 each |
| Hard-cooked eggs | 12 each |
| Aged pecorino cheese, grated | 4 ½ cups |

Method

1. Toss potatoes in oil; season with salt. Spread on sheet pan in one layer; cover with foil. Roast in 400°F oven about 30 minutes; remove foil and roast 15 minutes more or until tender. Toss with ½ cup Lemon Vinaigrette.
2. For each salad, dress 4 ounces lettuce with 1 tablespoon Lemon Vinaigrette. Layer lettuce, ½ avocado, cut into wedges, and 4 ounces potatoes on platter or salad plate. Grate ½ egg on top and sprinkle with 3 tablespoons cheese.

Yield: 24 servings

*Lemon Vinaigrette

To make Lemon Vinaigrette, whisk together 1 cup freshly squeezed lemon juice, 1 cup extra virgin olive oil, 3 tablespoons minced shallots, ½ tablespoon salt and ½ teaspoon black pepper.

Yield: 2 cups

Recipe created by Chef Nancy Silverton, La Brea Bakery and Mozza