

## **Heath Southern Sisters Reserve Chardonnay**

### **Upside Down Caesar Salad with Savoury Bread Pudding (serves four as an appetizer)**

Ingredients (savory bread pudding):

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1 cup heavy cream  
¼ cup Parmigiano-Reggiano, grated  
1 egg plus 1 egg yolk  
2 cups day old bread, cubed  
1 tablespoon fresh sage, chopped  
1 teaspoon fresh thyme, chopped

Ingredients (dressing):

1 cup (240ml) mayonnaise  
1 tablespoon (15ml) lemon juice  
1 teaspoon (5ml) Worcestershire  
1 clove of garlic, minced  
½ cup (120ml) Parmigiano-Reggiano, finely grated  
1 tablespoon (15ml) Anchovy Paste  
2 tablespoons (30ml) Capers  
Salt and pepper to taste

Ingredients (salad):

1 inch thick slice slab bacon, cubed  
1 head of romaine, outer leaves removed, roughly chopped  
¼ cup (60ml) ,shaved Parmigiano-Reggiano

Directions (salad):

1. Place sauté over medium heat and fry bacon until crisp
2. Remove bacon from pan and place on paper towel
3. Wash romaine thoroughly, chopped and place in colander to drain excess water

Directions (dressing)

1. Place all the ingredients in a bowl and mix thoroughly, if too thick whisk in a tablespoon of extra virgin olive oil

Directions (bread pudding)

1. Grease a muffin pan
2. Preheat oven to 350 degrees fahrenheit
3. In a small saucepan, bring cream to a boil.

4. Whisk together egg, egg yolk and add grated Parmigiano, sage and thyme
5. Season with salt and pepper
6. Slowly whisk in some of the hot cream to temper the egg mixture
7. Add egg mixture to hot cream and cook over medium heat for 2 to 3 minutes
8. In large bowl add the chopped bread
9. Pour over cream mixture and mix thoroughly
10. Place muffin tin in large roasting pan, and pour in enough water to reach 1/3 way up sides of the muffin tin
11. Bake in the water bath for 45 minutes or until a toothpick inserted into center of bread pudding comes out clean.
12. Remove from oven and let bread pudding cool. Remove bread pudding and set aside.
13. In large bowl combine romaine, ¼ cup (60ml) shaved Parmigiano-Reggiano and bacon. Add tablespoons of dressing one at a time and toss. Repeat until the lettuce is just barely covered with dressing but not soggy.
14. To place, place bread pudding in center of plate and top with a mound of romaine.