

# Caesar Salad Dressing



**FOODSERVICE**

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**SERVING SIZE: 8**

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## Ingredients

- 3 tablespoons Aquafaba (Brine from **Furmano's Chick Peas**)
- 1 tablespoon Apple Cider Vinegar
- 1/2 teaspoon Dijon Mustard
- 1 tablespoon Anchovy Fillets, dried and minced
- 1/2 teaspoon Salt
- 1 cup Vegetable Oil
- 1 teaspoon Fresh Lemon Juice
- 1 teaspoon Fresh Garlic, Minced
- 2 teaspoons Parmigiano-Reggiano, Grated

## In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.

## Preparation

1. Add the Aquafaba, Vinegar, Dijon Mustard, Anchovy Fillet and Salt to a food processor and blend until everything is combined.
2. While the blender is running, slowly drizzle oil into the mixture. Slowness is key to getting the thickness desired.
3. Once emulsified, add Lemon Juice, Garlic and Parmigiano-Reggiano and mix with a spoon.

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