

## Smoked Quail Caesar Salad

Recipe by: Eloise Emmett | [eloiseemmett.com](http://eloiseemmett.com)

### Ingredients

- 4 Smoked quail
- 4 Eggs (6 total recipe)
- 2 Bacon rashers
- 4 Thick slices bread
- 1 Teaspoon oil
- 2 Cos lettuce
- ½ Cup parmesan cheese
- 1 Clove garlic
- Anchovies (to your taste)

### Dressing

- 1 Egg yolk
- 1 Egg
- 1 Clove garlic
- 1 Tablespoon basil
- 1 Tablespoon white vinegar
- 4 Anchovies
- Pinch pepper
- 1/2 cup oil



To make the dressing: In a blender add all the ingredients apart from the oil and blend, then while still blending add oil in a slow thin drizzle to form a thick creamy dressing.

Wash and drain the lettuce and break it up into large pieces.

Cut the bacon into 5ml strips and fry in a frying pan until crispy and drain the fat off on paper towel.

To make the croutons, remove the crusts from the bread and cut the bread into 1 cm cubes and fry in a pan with the oil until golden brown all over.

Boil the eggs for about 6 minutes so that they are soft boiled, cool, peel and slice

Shave the parmesan.

Take the quail from the bones and cut into small pieces.

When ready to serve, dress the lettuce in some of the dressing and put this in four bowls, arrange the quail, croutons, bacon, cheese, eggs and anchovies if you like, and extra dressing in the four bowls and serve immediately.