

## KALE CAESAR

Ignacio Mattos, our talented chef friend, introduced us to the pleasure of eating whole leaves of dressed raw kale. Here, we use black kale, also called *cavalo nero*, *lacinato*, Tuscan kale, or dinosaur kale. The strong greens carry the bold dressing, making the perfect winter bread salad. Eat as much as you like—this Caesar is a healthful one. *Serves 4 to 6*

### CAESAR DRESSING

2 lemons

3 cloves garlic

6 olive oil-packed anchovy fillets

1 large egg yolk

Salt

2 cups olive oil

2 pounds black kale, center stems removed, and torn

Croutons (page 193), made from 4 slices day-old Basic Country Bread

$\frac{2}{3}$  cup grated or shaved aged Parmesan cheese

To make the dressing, grate the zest from 1 lemon. Cut both lemons in half. Place the garlic, anchovies, and lemon zest in a mortar and pound with a pestle to make a thick paste. Add the egg yolk, a pinch of salt, and a squeeze of lemon juice and stir thoroughly to combine. Continuing to stir, pour in  $\frac{1}{2}$  cup of the oil drop by drop. The mixture should look smooth and creamy, a sign that you are building a stable emulsion. Continuing to stir, begin adding the oil in a slow stream. The dressing should thicken. Periodically stop pouring in the oil and add a squeeze of lemon. Taste the dressing and add more salt and lemon juice to taste. Add water, a small spoonful at a time, stirring to thin dressing to the consistency of heavy cream.

In a large bowl, combine the kale and croutons. Pour the dressing over the top and toss to coat. Add the Parmesan, toss again, and serve.