

Grilled Romaine Hearts

Ingredients:

2 ounces each	Ambrosia ® Extra Virgin Olive Oil & Vegetable Oil
2 each	Egg Yolks
2 tbsp.	Ambrosia ® Lemon Juice
1 tbsp.	Esprit de Paris Dijon Mustard Smooth
1 tsp.	Ambrosia ® Rice Vinegar
1 tsp.	Ambrosia ® Anchovy Paste
1/2 tsp.	Ambrosia ® Worcestershire Sauce
2 each	Garlic Cloves Minced
3/4 cup	Parmesan Cheese Shaved Divided
1 tsp.	Kosher Salt
1/4 tsp.	Cracked Black Pepper
4 each	Romaine Hearts Trimmed and Halved Lengthwise
5 tsp.	Vegetable Oil Divided
As Needed	Cracked Black Pepper

Instructions:

- In a medium mixing bowl, combine all except the last five ingredients. Add 1/4 cup Parmesan and mix well.
- Trim and slice romaine hearts in half lengthwise.
- Heat a grill on high heat. Brush with one teaspoon of the vegetable oil.
- Brush the cut faces of the Romaine hearts with the remaining vegetable oil and grill cut-side down in batches for about 10-20 seconds, then turn 45° and grill another 10-20 seconds. They should be charred on the surface.
- Plate the hearts and drizzle with Caesar dressing. Garnish with remaining shaved Parmesan and black pepper.



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