



Grilled Chicken Caesar Salad

For this popular salad I love to use the 2008 Best in Show and Gold Medal winner – Cobram Estate Fresh and Fruity extra virgin olive oil.

Serves 2

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- 1 large chicken fillet, skin off
 - 5 tbsp *Cobram Estate Fresh and Fruity extra virgin olive oil*
 - 1 tsp finely chopped lemon thyme
 - freshly ground black pepper
 - 1 slice bread
 - 1 egg
 - 2 rashers bacon, cut into small pieces
 - 1 anchovy fillet, chopped
 - 1/2 tsp mustard
 - 1 clove garlic, chopped
 - 1 tbsp red wine vinegar
 - salt
 - 6 cos lettuce leaves from the centre
 - shaved parmesan
 - 2 lemon wedges

Place chicken fillet on a plate and rub with 1 tbsp *Cobram Estate Fresh and Fruity extra virgin olive oil*, the lemon thyme and some black pepper.

Cut bread into 1½ cm squares and fry in 2 tbsp of the *Cobram Estate Fresh and Fruity extra virgin olive oil* until crisp and browned. Drain these croutons on absorbent paper.

Boil egg for one minute then place in cold water.

Pan-fry bacon until crisp. Drain on absorbent paper.

In a bowl combine anchovy, mustard, garlic and red wine vinegar. Whisk in remaining *Cobram Estate Fresh and Fruity extra virgin olive oil* and the egg, scooped out of the shell. Season with salt and pepper.

Grill chicken fillet until just done then season with salt. Toss lettuce leaves in dressing. Lift lettuce into a serving bowl and top with sliced chicken. Scatter croutons, bacon and parmesan over the top and toss in remaining dressing.

Serve with lemon wedges.