

Ooni Grilled Caesar Salad



Ingredients

For the Salad

- 2 whole gem lettuces, halved lengthways
- 8 rashers smoked streaky bacon
- 60g croutons
- 60g feta
- 2 lemons, halved
- 40g parmesan, shaved

* Recipe courtesy of Ooni

For the Dressing

- 1 garlic clove, crushed
- 2 anchovies, finely chopped
- 90ml mayonnaise
- 20ml white wine vinegar

Directions

Step 1 – Preheat your Ooni pizza oven. Aim for 500°C (932°F) – check the temperature inside Ooni using the Ooni Infrared Thermometer. Place your Grizzler inside the oven to warm up. You can also use the Sizzler or Skillet for this recipe.

Step 2 – In a bowl, combine the dressing ingredients together and mix together until smooth. Set aside.

Step 3 – Pull the Grizzler out of your Ooni pizza oven and place the bacon in the pan. Return to your Ooni pizza oven and cook for three minutes, or until the bacon has turned crispy.

Step 4 – Pull the pan out again and lay the halved gem lettuces and lemons on the Grizzler (both cut side down) alongside the bacon – cooking the bacon first means the lettuce and lemon will soak up the smoky flavour of the bacon fat. Return the pan to the oven and cook for 1 minute, or until chargrill marks appear on the underside of the lettuce and lemons.

Step 5 – Remove everything from the pan and arrange on a serving platter. Crumble the feta over the lettuce, and finish it off with a generous drizzle of the dressing and handful of crunchy croutons.

