



VEGAN CAESAR SALAD

INGREDIENTS

FOR THE ROASTED ONIONS:

- 2kg Red onion
- 150g Hellmann's Vegan Mayo
- 45g White miso paste
- 45g Henderson Relish
- 45g Brown sugar

FOR THE SOURDOUGH CROUTONS:

- 900g Sourdough
- 100g Extra virgin olive oil
- 20g Salt

FOR THE VEGAN CAESAR DRESSING:

- 100g Nutritional yeast
- 10 Garlic cloves
- 600g Hellmann's Vegan Mayonnaise
- 25g Capers
- 14g Henderson's Relish
- 70g Dijon mustard
- 75g Extra Virgin olive oil
- 3 Lemons
- 25g Salt

TO SERVE:

- 10 Gem lettuce
- 150g Olive oil

METHOD

FOR THE ROASTED ONIONS

- Peel the onions then cut into wedges through the root.
- Mix together the HELLMANN'S Vegan Mayo with the miso, Henderson's Relish and brown sugar.
- Add the onions to the mix and coat thoroughly.
- Place on a lined baking tray and cook at 180°C for 20-25 minutes.

FOR THE SOURDOUGH CROUTONS

- Cut the sourdough into a large dice.
- Toss in Olive oil and season with sea salt and cracked black pepper.
- Bake in the oven at 180°C for 15 minutes.

FOR THE VEGAN CAESAR DRESSING

- Place all the ingredients along with the HELLMANN'S Vegan Mayo, except the lemons, into a blender and blitz until smooth.
- Squeeze the lemons and add the juice to season the dressing.
- Place in squeeze bottles ahead of service.

TO SERVE

- Slice the gem lettuce into quarters, then coat with the olive oil and seasoning.
- In a hot griddle pan char the lettuce on all sides. Then set to one side ahead of plating.
- Add the lettuce to the base of the plate then top with the roasted onions, sourdough croutons and the vegan Caesar dressing.

