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MUSTARD AIOLI WITH CAESAR SALAD & ASPARAGUS

INGREDIENTS:

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- ½ teaspoon salt
- Freshly ground pepper
- 2 teaspoons freshly crushed garlic
- 1 teaspoon lemon juice
- 2 tablespoons white wine vinegar
- ½ cup olive oil
- 1 egg
- ½ teaspoon Colman's English Mustard
- 1 teaspoon Colman's Dijon Mustard

Caesar salad

- 8 x cos lettuce leaves
- 4 x rashers of crisp grilled bacon
- 1 cup croutons
- 50g fresh shaved parmesan cheese
- 1 boiled egg, quartered
- 4 x cooked asparagus spears
- 2 x anchovies (optional)

INSTRUCTIONS

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Place mustard aioli ingredients in a screw-top jar, shake well.

Place salad ingredients in a serving dish, combine and drizzle with mustard aioli.

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