











# Caesar Dressing

Disney's Grand Floridian Resort & Spa  
Narcoossee's

Batch recipe from kitchen. In brackets is a scaled down version.

## Rollatini Mix

-  1 lb. Anchovy fillets (1 oz.)
-  24 oz. lemon juice (1.5 oz.)
-  3 oz. garlic (2 teaspoons)
-  2 quarts egg yolks (1/2 cup)
-  8 oz. red wine vinegar (1 Tbsp.)
-  148 oz. olive oil (9 ¼ oz.)
-  8 oz. Parmesan cheese (3 Tbsp.)
-  1 oz. Dry mustard powder (3/4 teaspoon)
-  2 Tbsp. salt (1/2 teaspoon)
-  1 Tbsp. pepper (1/4 teaspoon)

## Directions

1. Puree garlic and anchovy until smooth.
2. Beat yolks in the Hobart mixer until thick.
3. Add garlic/ anchovy mixture to eggs and mix well.
4. Add mustard powder.
5. Slowly add oil.
6. After oil add vinegar and lemon juice.
7. Add cheese and season.

