



## CAESAR SALAD WITH FETA CROSTINI, CHARRED TOMATOES & BLACK OLIVES

Preparation time: 5 minutes | Cooking time: 10 minutes | Serves: 4

2 eggs	1 tbsp pizza sauce
4 rashers bacon	4 rye croutes
¼ cup aioli	8 baby tomatoes
2 anchovies, finely chopped	¼ red onion, finely sliced
¼ bunch chives, snipped	1 tbsp shaved Parmesan
1 head baby cos, quartered	herb oil and micro herbs, to serve
2 tbsp black olives, finely chopped	
1 tbsp marinated feta	

1. Preheat oven to 220°C. Grill the tomatoes until lightly blackened
2. Fill the base of the **Microsafe® Steam Egg Poacher** with boiling water up to the line. Sprinkle the inside of two cups with oil, then crack an egg into each. Add boiling water up to the line, then fit the lid and microwave on high power for 2 ½ minutes. Set aside for 2 minutes. Crumble the yolk and press the white through a sieve.
3. Arrange the bacon in the **Microsafe® Bacon Cooker** and microwave on full power for 4 minutes with lid on, until crisp. Stand for 2 minutes, then chop finely.
4. Mix the aioli, anchovies, chives and egg white, then spread on plates. Arrange a cos piece alongside, then top with bacon, olives and egg yolk.
5. Mix the feta and tomato paste until smooth, then spread onto croutes. Arrange on plates.
6. Arrange grilled tomatoes on plate. Garnish with red onion, Parmesan, herb oil and micro herbs.



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