



## Crispy Grana Padano basket filled with chargrilled chicken Caesar salad

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**Method – makes approx 20 baskets**

### Ingredients

- 100g Grated Grana Padano
- 1 Cooked char grilled chicken breast
- 1 Little gem lettuce
- 5 pieces of oven dried prosciutto (optional)
- To make the Caesar dressing
  - 6 tblsp mayonnaise
  - 2 tblsp grated Grana Padano
  - 1 tblsp lemon juice
  - ½ tsp crushed garlic
  - 1 anchovy – silver skinned chopped
  - Salt and pepper

### For the Grana Padano baskets

- You will need 2 non-stick shallow tartlet trays of 63ml depth, 12 cases per tray.
- Gently press a heaped tsp of grated Grana Padano into each case on 1 of the trays and press around the sides. If required use more cheese until the sides and bottom of each case are covered.
- Take the empty tray and place on top of the tray with the cheese, this is to prevent the sides from falling in when cooked, then place a heavy tray on top to secure.
- Cook at 180C for 8 – 10 minutes, once they are a golden colour take out of the oven and remove from the tray. Leave to cool on the cooling rack.
- Store in a cool dry airtight container.

### To make the Caesar dressing

- Whiz up the mayonnaise, anchovy, garlic, lemon juice, Grana Padano until you have a smooth sauce. Season to taste.

### Oven dried prosciutto

- Place the prosciutto on grease proof paper on a baking tray, pop in the oven for 5-10 minutes at 160C until crispy. Leave to cool and use if required.

### To assemble

- Slice the little gem lettuce and mix it with a few spoonfuls of Caesar dressing.
- Slice the chicken into 20 pieces.
- Place a spoonful of lettuce mixture into the cooled tartlet case then place a piece of chicken on top followed by a shard of Grana Padano and top with a piece of oven dried prosciutto.

*“A bit fiddly but well the worth the effort, a fun way to use Grana Padano and they look so impressive. One of our most popular canapés, clean and fresh flavours that none of us ever tire of, whatever the season.”*

*Lyndy*