

Lettuce with parmesan crumbs and pancetta



This is my go-to salad. A rearrangement of classic ingredients into a great bowl of food I am happy to eat on any occasion. Even for breakfast. The point is that the ingredients are all those I have in the house anyway. And if there is no pancetta, streaky bacon will do.

Serves 2-4

For the dressing

egg yolks 2

olive oil 4 tbsp

dijon mustard 1 tbsp

lemon juice of ½

For the salad

small gem lettuces 2

pancetta 50g, thinly sliced

anchovy fillets 3

chopped parsley 2 heaped tbsp

fresh white bread 50g

butter 40g

grated parmesan 2 tbsp

Put the egg yolks into a salad bowl then gradually add the olive oil a few drops at a time, beating constantly with a balloon whisk, then stir in the mustard and lemon juice.

Trim the lettuce and separate into individual leaves. Wash in iced water and dry in a salad spinner.

Grill the pancetta or fry in a dry, shallow pan until crisp and drain on kitchen paper. Finely chop the anchovy fillets and mix with the parsley.

Make crumbs from the bread, either by hand or in a food processor. Melt the butter in a shallow pan, add the crumbs then let them colour lightly over a moderate heat. Keep them moving so they don't burn. When they are crisp and golden, stir in the chopped anchovy, parsley and grated parmesan.

Put the lettuce leaves into the dressing then add the crisp pancetta and the toasted crumbs, toss gently and serve.