Child Friendly Caesar Salad

Ingredients
Lettuce
Bacon
Eggs
Bread
Parmesan Cheese
Sour Cream
Plain Yoghurt
Lemon
Mustard
Oil
Salt
Pepper

Method
1. Wash lettuce leaves and leave to drain.
2. Turn oven onto 180°C. Cut bread into 1cm cubes. Mix with 1 tablespoon oil and salt and pepper. Place into oven until crunchy (about 5 min) remove from oven.
3. Cut bacon into lardons (rectangles) and fry off in frying pan until crisp, drain on some paper towel.
4. Place a sauce pan of water onto boil. When water is boiling carefully place eggs into water and cook for 8-10 minutes. Drain and cool under cool under cold water.
5. Mix ¼ cup sour cream and ¼ cup yoghurt with the juice of 1 lemon, 1 teaspoon of mustard, salt and pepper to taste.
6. Break leaves into bite size pieces into a large mixing bowl, add bacon and croutons. Mix in the dressing and stir gently with finger tips.
7. Share evenly into bowls. Add egg that has been quartered and shaved parmesan over the top and serve.