



## Media Release

### Caesar Cardini's Recipe for the Original Caesar Salad

Made from all natural ingredients and preservative, sugar and additive-free, Cardini's 'The Original Caesar Dressing' delivers the true taste of Caesar's salad without the fuss and is still being enjoyed today over 80 years since its first creation in 1924. According to Naldo Pacchini of Pacchini & Sons, distributors of Cardini's 'The Original Caesar Dressing,' "There have been many variations on the original recipe for Caesar salad, but Cardini's is the original and the best," he says.

#### **To make the salad from scratch you will need:**

2 medium heads romaine (cos) lettuce  
½ teaspoon freshly ground black pepper  
½ tablespoon salt  
6-8 tablespoons parmesan cheese  
2 coddled eggs (raw eggs boiled for one minute in shell)  
8-10 drops Worcestershire sauce  
Juice of two medium lemons  
100ml garlic-flavoured oil  
Half cup Cardini's Croutons

#### **Method:**

Break lettuce (cold, dry and crisp) into 5cm lengths or use whole inner leaves. Pour the garlic-flavoured oil over the lettuce. Sprinkle salt and pepper over the lettuce. Toss gently. Add coddled eggs, Worcestershire sauce and lemon juice and toss two or three times. Sprinkle the parmesan cheese over the salad. Add the croutons, toss again and arrange on chilled dinner plates.

#### **\* Garlic-flavoured oil**

Marinate four large cloves in one and a half cups of good quality olive oil. Cover and let sit for four to five days then remove all garlic.

#### **\* Coddled eggs**

Bring a small pan of water to the boil. Take pan off heat and add two eggs. After one minute, remove eggs from water and set aside.

#### **\* Croutons**

Try Cardini's range of croutons available in four different varieties, *Caesar Salad, Toasted, Italian Herb* and *Low Fat Caesar Salad*.

#### **To make the salad using Cardini's 'The Original Caesar Dressing:'**

Place crisp and dry cos lettuce in a bowl. Add Cardini's 'The Original Caesar Dressing' and toss well several times. Add Cardini's Caesar Salad Croutons and parmesan cheese, toss once more and serve!

Cardini's 'The Original Caesar Dressing' is distributed by Pacchini & Sons and is priced from \$5.00 and Cardini's range of croutons are priced from \$4.00. Cardini products are available at most supermarkets, specialty grocers and delicatessens.

#### **About Pacchini:**

In 1972 Pacchini & Sons formed and soon firmly established dealings with independent supermarkets and delicatessens as food importers, wholesalers and brokers. In 1979 the family-run business began developing its import division to cater for the increasing demand for good quality imported food products such as de Nigris range of Balsamic Vinegars of Modena, Cardini's 'The Original Caesar Dressing' and Cardini's Caesar Salad Croutons. Pacchini & Sons currently carry over 1200 products from over 60 companies across 12 countries and stock to over 2300 outlets across the country, including supermarkets, specialty grocers and delicatessens. Based in Sydney, Pacchini & Sons have a national distribution network, which enables them to offer comprehensive, reliable and efficient solutions for importing, wholesaling and distributing food products from Australia and around the world.

**For more information on Cardini's 'The Original Caesar Dressing,' Cardini's Caesar Salad Croutons or Pacchini & Sons, please visit [www.pacchini.com](http://www.pacchini.com) or call Pacchini & Sons on 02 9725 5000.**

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