



ROASTED GARLIC AIOLI



INGREDIENTS

YIELDS 1 CUP

- 1 bulb of roasted garlic
- 1/2 to 1 cup light olive oil
- 1 egg yolk
- 1/4 lemon, or to taste
- 1/2 tsp dijon mustard
- Salt and pepper
- Small hand full chives (optional)

Slowly & Steady – it is very important to start introducing the oil into the yolk as slowly as possible. You may not need to use the whole cup of oil. Adding more oil thickens the aioli. To thin out the consistency use lemon juice and/or a splash of water.

EQUIPMENT

- Small mixing bowl
- Fork
- Whisk

INSTRUCTIONS

TO ROAST THE GARLIC

1. Preheat oven to 180C.
2. Slice the tip off the bulb of garlic, exposing the cloves. Drizzle with a little oil, wrap foil and place the oven for approx. 45 mins or until golden and completely soft throughout. Allow to cool.

TO ROAST THE GARLIC

3. Squeeze out the garlic into a bowl, add a pinch of salt and mash with a fork. Add egg yolk, dijon mustard and a gentle squeeze of lemon juice. Whisk until smooth.
4. Grab a towel and fold into a circle. Place the bowl on top - this will stabilise the bowl and allow you to whisk and pour at the same time.
5. Drip by drip, begin pouring in the oil, continually whisking. Gradually increase to a gentle stream of oil and keep whisking until the texture is thick and creamy.
6. Garnish with fresh chives and serve.



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