

ChefTec Software
Aioli 1
John Wiley & Sons, Inc.

Categories Dinner, Italian, Lunch, Party, Sauce, Side

Yield	1.25	pt	Prep
Portion	1	fl oz	Cook
Num Portion	68		

Ingredients

8	clove	garlic
.13	tsp	salt
3	ea	egg yolks
1	pt	olive oil
1	tbsp	lemon juice (see Note)

1. Crush the garlic to a fine paste with the salt.
2. Add the egg yolks and beat until thoroughly combined until thick.
3. Begin adding the olive oil few drops at a time, beating constantly. Do not add the oil any faster than it can be absorbed.
4. After about half the oil is added, the mixture will be very stiff. Add a few drops of the lemon juice at this point.
5. Continue adding the remaining oil gradually. From time to time, add a few more drops of lemon juice. The finished aioli should be like a stiff mayonnaise. Adjust the seasoning with additional salt if necessary.

NOTE

Lemon juice quantity can be doubled