

# Aioli

Serves: 6

## **INGREDIENTS:**

- 3 Garlic cloves, peeled
- 2 eggs
- Juice of ½ lemon
- Salt, to taste
- 1 ½ cups light olive oil

## **METHOD:**

If using a food processor:

1. Pound the garlic to a paste with the mortar and pestle. Tip it into the food processor
2. Separate the egg yolks from the egg whites and add the yolks to the food processor
3. Add the lemon juice and a pinch of salt to the food processor
4. Turn the food processor on (low at first) and gradually pour in the oil. It should become very thick (try speeding up the food processor if the mayonnaise doesn't thicken after a few minutes)
5. Divide it between serving bowls

If making by hand:

1. Pound the garlic to a paste with the mortar and pestle. Tip it into the medium bowl
2. Separate the egg yolks from the egg whites and add the yolks to the bowl
3. Add the lemon juice and a pinch of salt
4. Whisk the garlic, yolks and lemon juice together. While whisking, gradually and constantly pour in the oil (if the oil is added too quickly the mixture can split) it should become thick
5. Divide it between serving bowls