

# Aioli

## Ingredients

- 2 cloves of garlic
- 2 pinches of salt
- 4 egg yolks
- 4 tsp Dijon mustard
- 150ml extra virgin olive oil
- 150ml vegetable oil
- 2 tbs of lemon juice
- Extra salt and pepper to taste

## Method

1. Crush garlic and salt to make a paste using a mortar and pestle.
2. Place garlic mixture into a mixing bowl. Set aside.
3. In another bowl, separate egg yolks from whites. Discard whites and place egg shells into the egg shell bucket.
4. Add egg yolks and mustard to the garlic mixture. Whisk to combine.
5. Combine oils then add to the mixture by drizzling slowly while whisking continuously.
6. Keep whisking until the mixture firms. Check seasoning by tasting. Mix in lemon juice.
7. Divide between 5 bowls.
8. Chill until ready to serve.

*Frank Camorra's recipe supplied by Di Noyce*