

AIOLI – FRENCH MAYO



AIOLI – FRENCH MAYO

2 medium garlic cloves,
1 teaspoon Dijon mustard
1 large egg
1/2 cup extra-virgin olive oil,
1/2 cup grapeseed or vegetable oil,
2 teaspoons freshly squeezed lemon juice,

Salt
Place the garlic, mustard, and egg in the bowl of a food processor fitted with a blade attachment. Process until evenly combined, about 10 seconds.

With the motor running, slowly add the olive oil in a thin stream, followed by the grapeseed or vegetable oil, until completely combined, about 2 minutes. Stop the processor, add the lemon juice, season with salt, and pulse until thoroughly mixed. Stop and scrape down the sides of the bowl with a rubber spatula, then pulse until all ingredients are evenly incorporated. Let sit for at least 30 minutes before using. Refrigerate in a container with a tight fitting lid

Recipe: The-Bald Chef