

# Aioli (Garlic and Oil)

## Ingredients:

1 free range egg

1 free range egg yolk

2tsp Dijon mustard

1 clove of garlic

1 ¼ cup oil

2 tsp lemon juice or white wine vinegar.

Salt and Pepper

## Method

Place egg, egg yolk, mustard and garlic into blender and blend for about 10 seconds.

Have oil in a measuring cup that is easy to pour from. With the blender running **very** slowly pour the oil in. Keep pouring and blending until all oil is added and you have a nice thick mayonnaise. Add the lemon juice and salt and pepper and blend. Taste and add more salt as desired.