

Recipe Aioli

Aioli is a classic Mediterranean garlic sauce, traditionally made by emulsifying garlic and olive oil. Here's a recipe inspired by some of the best versions available:

Ingredients

- 2 large garlic cloves, finely grated or crushed
 - 1/4 teaspoon kosher salt
 - 1 large egg yolk, at room temperature
 - 1/2 cup extra-virgin olive oil
 - 1 teaspoon fresh lemon juice
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Instructions

- **1. Prepare the Workspace:**
 - Dampen a kitchen towel and shape it into a ring on the countertop.
 - Place a medium mixing bowl inside the ring to keep it steady during the whisking process.
 - Measure out 1/2 cup of extra-virgin olive oil into a measuring cup with a spout for easy pouring.
 - **2. Combine Initial Ingredients:**
 - In the mixing bowl, add the finely grated or crushed garlic, 1/4 teaspoon of kosher salt, and the egg yolk.
 - Whisk the mixture briefly until well combined.
 - **3. Emulsify the Mixture:**
 - Begin adding the olive oil to the egg yolk mixture very slowly, starting with just a few drops at a time, while whisking continuously.
 - As the mixture starts to thicken and emulsify, you can increase the oil addition to a thin, steady stream.
 - Continue whisking vigorously until all the oil is incorporated and the aioli is thick and smooth.
 - **4. Add Lemon Juice**
 - Whisk in 1 teaspoon of fresh lemon juice to the aioli.
 - Taste the Aioli and adjust the seasoning with additional salt or lemon juice if desired.
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Serve

- Transfer the Aioli to a serving dish.
 - It's best enjoyed fresh but can be stored in the refrigerator for up to 2 days.
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Tips

- Ensure all ingredients are at room temperature to facilitate proper emulsification.
 - If the aioli becomes too thick, you can whisk in a few drops of water to achieve the desired consistency.
 - For a milder garlic flavor, consider using roasted garlic instead of raw.
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This recipe is inspired by traditional methods and incorporates tips from various sources, including The [Mediterranean Dish](#) and [Allrecipes](#)

Enjoy your homemade Mediterranean aioli as a dip for vegetables, a spread for sandwiches, or a sauce for grilled meats and seafood!

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