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Toum

Garlic aioli



Time needed: **40 minutes**

Yield +/- **2 cups**

Notes

This is easiest done in a food processor. Try and maintain a steady slow drizzle until all the oil is done. Both factors play a big role in the final outcome.

Ingredients

- 2 cups raw peeled garlic
- ½ Tbs salt
- ⅔ cup lemon juice
- 2 ½ cups neutral oil (sunflower/
canola) NOT olive oil

Directions

Prepare all ingredients, remove hard bits off garlic cloves. Pulse very well with salt until a paste is formed in the food processor. Use a spatula to wipe the bowl down and make sure the garlic is a smooth paste. Then add the lemon juice, buzz. Slowly begin the steady slow drizzle of oil, until it is all incorporated. This is an emulsion so it may easily break if the steps are not followed, or if the oil is poured in too fast. If that happens you may troubleshoot it, or start over. Do this recipe when you are in a meditative mood and not in a hurry.



one serving suggestion