



Aioli

Season: All

Serves: 30 tastes in the classroom
or 6 at home

Fresh from the garden: eggs, garlic, lemon

You can make this mayonnaise using a food processor or by hand. If making it by hand, you will need a helper to hold the bowl while you whisk and add the oil. If you don't have a helper, try placing a damp tea towel rolled into a log around the base of the bowl to secure it.

Equipment:

metric measuring cups
chopping board
cook's knife
citrus juicer
mortar and pestle
food processor, **or** medium bowl and whisk
clean tea towel
serving bowls

Ingredients:

3 garlic cloves, peeled
2 eggs
juice of 1/2 lemon
salt, to taste
1 1/2 cups light olive oil



What to do:

If using a food processor:

1. Pound the garlic to a paste with the mortar and pestle. Tip it into the food processor.
2. Separate the egg yolks from the egg whites and add the yolks to the food processor.
3. Add the lemon juice and a pinch of salt to the food processor.
4. Turn the food processor on (low at first) and gradually pour in the oil. It should become very thick. (Try speeding up the food processor if the mayonnaise doesn't thicken after a few minutes.)
5. Divide it between serving bowls.

If making by hand:

1. Pound the garlic to a paste with the mortar and pestle. Tip it into the medium bowl.
2. Separate the egg yolks from the egg whites and add the yolks to the bowl.
3. Add the lemon juice and a pinch of salt.
4. Whisk the garlic, yolks and lemon juice together. While whisking, gradually and constantly pour in the oil. (If the oil is added too quickly the mixture can split.) It should become thick.
5. Divide it between serving bowls.

