



Aioli

2 garlic cloves, chopped

1 teaspoon sea salt

2 egg yolks

1 cup extra virgin olive oil

2 tablespoons water

2 tablespoons lemon juice

2 teaspoons wholegrain mustard

Process garlic, salt and egg yolks in a food processor until well combined.

With motor running, slowly add oil through feed tube, processing to form a thick mayonnaise.

Transfer to a bowl.

Stir in water, lemon juice and mustard.

Cover surface with plastic wrap and refrigerate until required.

Use a dollop of this Aioli with our Roasted Ocean Trout recipe.