

Aioli

<p>Ingredients</p> <ul style="list-style-type: none">• 2 garlic cloves, chopped• 1 teaspoon sea or rock salt• 2 egg yolks• 1 cup extra virgin olive oil• 2 tablespoons water• 2 tablespoons lemon juice• 2 teaspoons wholegrain mustard	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• food processor
<p>What to do</p> <ol style="list-style-type: none">1. Process garlic, salt and egg yolks in a food processor until well combined.2. With motor running, slowly add oil through feed tube, processing to form a thick mayonnaise. Transfer to a bowl.3. Stir in water, lemon juice and mustard. Cover surface with plastic wrap and refrigerate until required.	