



10-Minute Aioli

10
minutes
or less

INGREDIENTS

1 pasteurized large egg yolk, beaten
2 tsp refrigerated garlic paste
1 tsp fresh lemon juice
1 cup Gustare Vita olive oil
2 tsp water, optional; for consistency
Hy-Vee salt
Hy-Vee ground black pepper

PREPARATION

- 1** Place egg yolk, garlic paste, and lemon juice in a bowl. Beat on medium speed with an electric mixer until well combined.
- 2** With motor running on medium-high speed, add 4 teaspoons olive oil, 1 teaspoon at a time. Continue beating on medium-high speed while slowly adding remaining oil in a very thin, steady stream. Aioli should be smooth, yet thick enough to hold a cut edge.
- 3** If desired, stir in a small amount of water for a thinner consistency. Season to taste with salt and pepper.