



Aioli Mayonnaise

Author: Bob and Robin Young

Start to Finish Time: 20 minutes

Preparation Time: 15 minutes

Yield: 2 c

Categories: Sauces

Source: Inspired by Ina Garten

Description: Delicious as a dipping sauce or as a sauce on asparagus or other vegetables.

Ingredients

1 slice Texas Toast
Bread, crust removed
3 T White Wine Vinegar
6 lg cloves Spanish Rojo
Garlic, chopped
2 jumbo Egg Yolks, room
temperature
1/2 t Lemon Zest
3 T fresh Lemon Juice
3/4 t Saffron Threads
Sea Salt, medium grain
fresh ground Tellicherry
Pepper
1 1/2 c Bertoli Olive Oil
fresh Chives for garnish

Directions

Cut the Texas Bread into 1/4" squares and place in a bowl. Pour the vinegar over the bread and set aside for at least 5 minutes.

Place the garlic, egg yolks, lemon zest and juice, saffron, salt and pepper to taste in the bowl of a food processor fitted with a steel blade. Add the bread and puree into a paste.

With the processor running, slowly pour the oil into the bowl through the feed tube and process until it is the consistency of sour cream.

Taste and adjust salt and pepper if necessary. Place in a serving bowl and keep chilled in the refrigerator or on ice. Chop the chives and sprinkle on top.