

# Recipe Aioli

Aioli is a classic Mediterranean garlic sauce, traditionally made by emulsifying garlic and olive oil. Here's a recipe inspired by some of the best versions available:

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## Ingredients

- 2 large garlic cloves, finely grated or crushed
  - 1/4 teaspoon kosher salt
  - 1 large egg yolk, at room temperature
  - 1/2 cup extra-virgin olive oil
  - 1 teaspoon fresh lemon juice
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## Instructions

### 1. Prepare the Workspace

- Dampen a kitchen towel and shape it into a ring on the countertop.
- Place a medium mixing bowl inside the ring to keep it steady during the whisking process.
- Measure out 1/2 cup of extra-virgin olive oil into a measuring cup with a spout for easy pouring.

### 2. Combine Initial Ingredients

- In the mixing bowl, add the finely grated or crushed garlic, 1/4 teaspoon of kosher salt, and the egg yolk.
- Whisk the mixture briefly until well combined.

### 3. Emulsify the Mixture

- Begin adding the olive oil to the egg yolk mixture very slowly, starting with just a few drops at a time, while whisking continuously.
- As the mixture starts to thicken and emulsify, you can increase the oil addition to a thin, steady stream.
- Continue whisking vigorously until all the oil is incorporated and the aioli is thick and smooth.

### 4. Add Lemon Juice

- Whisk in 1 teaspoon of fresh lemon juice to the aioli.

- Taste the Aioli and adjust the seasoning with additional salt or lemon juice if desired.
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## Serve

- Transfer the Aioli to a serving dish.
  - It's best enjoyed fresh but can be stored in the refrigerator for up to 2 days.
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## Tips

- Ensure all ingredients are at room temperature to facilitate proper emulsification.
  - If the aioli becomes too thick, you can whisk in a few drops of water to achieve the desired consistency.
  - For a milder garlic flavor, consider using roasted garlic instead of raw.
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This recipe is inspired by traditional methods and incorporates tips from various sources, including The [Mediterranean Dish](#) and [Allrecipes](#)

Enjoy your homemade Mediterranean aioli as a dip for vegetables, a spread for sandwiches, or a sauce for grilled meats and seafood!

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