

Truffled Garlic Aioli

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Aioli is just a way of saying “homemade mayonnaise” without making people nervous – but that’s what it is; it’s the real thing, typically flavored with garlic. I make mine with a good organic egg from the farmer’s market, since it means eating the yolk raw, and typically I use a combination of olive oil and another oil – in this case, an olive oil infused with the black truffle oil I found at Trader Joe’s. If you can’t find a similar blend, just use all olive oil, and replace a teaspoon to a tablespoon of the olive oil with pure truffle oil, if you can.

Aioli makes a great dip for fresh, steamed, or grilled vegetables, or grilled fish.

TIME: 10 minutes

MAKES: 1/2 cup

1 large egg yolk
1 clove garlic, chopped to a paste
1/4 teaspoon salt
Freshly ground pepper, to taste
1/2 teaspoon Dijon mustard
1 teaspoon lemon juice
1/4 cup olive oil
1/4 cup olive oil infused with truffle oil

Place the yolk in the bottom of a small mixing bowl and whisk until light – it will seem like all the yolk clings to the sides of the bowl, but enough whisking will thicken and lighten it. Add the remaining ingredients except the oil, and whisk to blend well. Whisking with one hand and pouring with the other, add a tiny bit of the olive oil at a time, whisking to create an emulsion between the yolks and the oil – you’ll really be adding about 1/2 teaspoon of oil at a time. Continue whisking until all the oil has been added (the aioli should be pale yellow and quite thick), and serve immediately.

NOTE: If at any point the mixture seems to be refusing the oil (and you can’t seem to get the oil to mix in), try adding just a teaspoon of cold water. Whisk that in, then continue adding the oil.

Keep any leftover aioli in the refrigerator, covered, and use within a day or two.