

Roasted Garlic Aioli

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 1 hour

Chef's Notes

Aïoli, which just means garlic mayonnaise, is usually made with raw garlic. By roasting the garlic first it mellows out that strong garlic flavor.

Even though this recipe only call for two cloves of roasted garlic, it is easier to roast a whole bulb. The extra roasted garlic can be served with crackers and Boursin cheese for a quick and easy appetizer.

Roasting the Garlic

Pre-heat the oven to 375° degrees Fahrenheit.

Cut the root end off of the garlic. Drizzle the olive oil over top and wrap in foil. Place onto a tray and bake for 40 to 45 minutes or until the garlic is completely soft. Once done, set aside and let cool completely.

Step 1: Roasting the Garlic

- 1 whole garlic head
- 1 tbsp olive oil

Making the Mayonnaise

To make the mayonnaise, secure the bowl using a wet cloth.

Whisk the egg yolk and Dijon mustard together. Then very slowly add the oil a few drops at a time, while constantly whisking. Once you reach a mayonnaise-like consistency, squeeze in fresh lemon juice (to taste), while continuing to whisk. Season with a pinch of salt and white pepper. Whisk to combine.

Using the back of a knife, smash a few cloves of the roasted garlic. Add to the mayonnaise and stir.

Serve the aïoli with burgers, fish, meats and grilled vegetables. It is also fantastic served with French fries, calamari or crab cakes.

Step 2: Making the Mayonnaise

- 1 large egg yolk
- 1 tsp Dijon mustard
- 1/4 cup vegetable oil
- 1/2 fresh lemon
- 1 pinch kosher salt (to taste)
- 1 pinch white pepper (to taste)