

Mount Zero Aioli

2 cloves of garlic, finely chopped
½ teaspoon of coarse salt
1 fresh egg yolk
150ml mount zero extra virgin olive oil
juice of half a lemon
freshly ground black pepper

Crush garlic & salt in a mortar and pestle until a paste is formed. Transfer paste to a mixing bowl, add egg yolk and stir to combine. Slowly add olive oil, drop by drop at first, whisking to emulsify, then add in a thin and steady stream, whisking continuously until aioli is thick and combined. Stir in the lemon juice and season with pepper.

Fantastic served over rare meats and seafood, or asparagus and steamed greens.

www.mountzeroolives.com/recipes