

Macadamia aioli sauce



Preparing
10 Minutes



Cooking
0 Minutes



Serving
4

Ingredients

1 clove garlic
salt and pepper (to taste)
1 egg yolk

15 ml dijon mustard
200 ml macadamia oil
15 ml lemon juice



Method

1. Place the garlic, salt and pepper, the egg yolk and mustard in a bowl and whisk until combined.
2. Slowly add the macadamia nut oil, whisking constantly until the mixture starts to thicken, slowly pour in the remaining oil slowly.
3. Keep on whisking until combined and texture is thick and creamy.
4. Add lemon juice at a time until you get the desired flavour.
5. Wrap with cling film and refrigerate.

