

TRUFFLE AIOLI

TRUFFLE MAYO

INGREDIENTS

- 1 egg yolk room temperature
- 1 teaspoon Dijon mustard
- 1 teaspoon lemon juice
- ¼ teaspoon kosher salt
- 1 tablespoon truffle oil black truffle preferred
- Up to ¾ cup neutral oil such as vegetable oil or grapeseed oil
- 1 garlic clove minced or grated

METHOD

1. Whisk together egg yolk, dijon mustard, lemon juice, and salt in a small-medium bowl. I like to use a glass bowl so you can really see what is happening.
2. In a measuring cup with a spout, combine the truffle oil and neutral oil.
3. Very slowly, begin to drip the oil into the bowl with the egg mixture, whisking constantly and vigorously. You are making an emulsion, and emulsions are very tricky. At the beginning, you must literally add the oil drop by drop, making sure it is incorporated before adding more.
4. The mixture will thicken little by little at first, and then faster and faster. Once you have added about ¼ cup of the oil, you can speed up the rate at which you are adding the oil.
5. Continue to whisk constantly, taking a break if your arm tires. If your bowl is moving around a lot, you can try stabilizing it by placing it on top of a damp kitchen towel. After about ½ cup of oil has been added, you can speed up even more until all the oil is incorporated.
6. If the aioli is too thick, add a teaspoon of water at a time to loosen it up to what you desire.
7. Whisk in the minced garlic and let sit for at least 10 minutes, to allow the flavors to meld.

THE
COOKERY

by The Secret Jozi Chef