Garlic Aïoli

Pound the garlic until it smears like butter, then work it through the mayonnaise. One small spoonful goes a long way.



MAKES ABOUT 130 ML / MORTAR AND PESTLE

Prep 5 min · Roasted option 15–20 min

Ingredients

125 ml mayonnaise, bought or from No. 211

3 small garlic cloves (about 6–9 g peeled)

In the kitchen

1. Pound

Peel the garlic and cut it into slices. Pound and grind to a smooth paste.

2. Mix

Work a spoonful of mayonnaise into the garlic, then fold in the rest.

3. Taste

Try it with the food you are serving. Keep covered in the fridge until needed.

KOOK'S SECRET

Smear a little garlic paste up the side of the mortar. If you can see hard little pieces, give it another turn with the pestle.

Garlic Aïoli

The full method

01 **Choose your garlic**
For the punchy version, peel the raw cloves. For a sweeter version, wrap the unpeeled cloves loosely in foil and roast at 180°C (160°C fan) for 15–20 minutes, until they squash easily. Cool and peel.

02 **Make the paste**
Slice the garlic. Crush it in a mortar, then grind it against the sides until smooth. A broad knife blade on a chopping board also works.

03 **Work in the mayonnaise**
Stir a spoonful of mayonnaise into the paste to pick up every bit of garlic. Fold in the rest. Use whole-egg mayonnaise from a jar or the pasteurised-yolk mayonnaise on card No. 211.

04 **Taste and serve**
Taste on a bit of potato, fish or bread. Transfer the aïoli to a clean covered container and refrigerate at 5°C or colder until you are ready to serve.

FROM MARK'S KITCHEN

Roast the cloves in their skins while the oven is on for something else. Done properly, they squeeze out like a soft paste.