

MACADAMIA AIOLI SAUCE

Preparing Time: 10 Minutes

Cooking Time: 0 Minutes

Servings: 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

INSTRUCTIONS:

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

