

Aioli

Ingredient Name	Amount	Measure
Garlic, minced	16	Each
Egg Yolk, liquid	2	Cup
Lemon Juice	1	Cup
Salt	3	Tablespoon
Blended Oil	4	Quarts
Warm Water	2	Cup

Ingredient Name	Amount	Measure

Procedure:

1. In robot coupe, blend garlic, yolk, vinegar, lemon, and salt. Slowly pour in oil while processing. Add water as necessary to keep from getting too thick – you probably don't need all the water. Adjust seasoning with salt to taste.

<i>Recipe Yield Volume: 5.5 qts</i>	<i>Recipe Yield Weight: 4660g</i>	<i>Date Revised: 12/11/17</i>
<i>Recipe Book: Cold</i>	<i>Station: Prep</i>	<i>Created By: DeWitt K</i>