

Aioli Sauce

Source: Lulu's Provencal Table by Richard Olney p.124

Ingredients

- Large pinch coarse sea salt
- 1 head garlic, more or less to taste, cloves separated, crushed and peeled
- 2 egg yolks, at room temperature
- 2 cups olive oil, at room temperature
- 1 to 2 tsp water, at room temperature

Method

In a marble mortar with a wooden pestle, pound the salt and garlic to a smooth, liquid paste. Add the egg yolks and stir briskly with the pestle until they lighten in color. Begin to add the oil in a tiny trickle, to the side of the mortar so that the oil flows gradually into the yolk and garlic mixture while turning constantly with the pestle.

As the mixture begins to thicken, the flow of oil can be increased to a thick thread, always to the side of the mortar. Never stop turning the pestle, with a rapid, beating motion.

When the aioli is quite thick, add a teaspoon or two of water to loosen it, while turning, and continue adding oil until you have obtained the desired quantity and consistency. Cover and refrigerate until serving.