



Recipes

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Lemon Garlic Aioli

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 Egg Yolk
- 1/2 tsp. Dry Mustard
- 1/2 tsp. Kosher Salt
- 2.5 Tbsp. Fresh Lemon Juice
- 1 tsp. Garlic , minced
- 1/8 tsp. White Pepper
- 4 oz. Vegetable Oil
- 4 oz. Extra Virgin Olive Oil

Directions:

1. Whisk egg yolk with lemon juice, dry mustard, salt, pepper and garlic.
2. Very slowly drizzle in oils to emulsify and light yellow in color.
3. Label, date and refrigerate.