



Spanish Olive Aioli

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
- 2.5 oz. Spicy Marinated Olives (see Related Recipe)
- 4 oz. Vegetable Oil
- 4 oz. Extra Virgin Olive Oil

Directions:

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

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Spicy Marinated Olives

Serves 1

Ingredients:

- 2.5 Tbsp. Fresh Cilantro , chopped
- 2.5 Tbsp. Fresh Parsley , chopped
- 2 tsp. Garlic , minced
- 1/4 tsp. Black Pepper
- 1/2 tsp. Cayenne Pepper Sauce Pepper
- 1/4 tsp. Cumin
- 1/4 tsp. Chile Powder
- 1 tsp. Pimento , minced
- 2 Tbsp. Lemon Juice , fresh
- 2 Tbsp. Extra Virgin Olive Oil
- 8 oz. Black Olives , pitted
- 10 oz. Spanish Olives , pitted

Directions:

1. Toss all ingredients together in large stainless bowl until olives are thoroughly coated.
2. Label, date and refrigerate.