



## Recipes

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### Toum (Hot Lebanese Garlic Paste)

Prep Time: 10 Minutes

Serves 1

#### Ingredients:

- 1/2 cup Garlic Clove
- 3/4 Tbsp. Kosher Salt
- 1 1/4 cups Olive Oil , divided
- 1/4 cup Lemon Juice , divided

#### Directions:

1. Place garlic and salt in a food processor. Pulse until broken up into small pieces.
2. Divide olive oil into 1/2 cup measurements, with 1/4 cup remaining. Divide lemon juice into 2 tbsp. measurements.
3. Turn food processor on. In a slow stream, add 1/2 cup oil. Slowly add. Once added, stream in 2 tbsp. lemon juice. Repeat this process until oil and juice are incorporated. This should produce an emulsion. If it is broken, you will have to start over. Reserve refrigerated.