



FINCH + FENNEL

Truffle Aioli

INGREDIENTS:

- 1 Egg Yolk
- 1 tsp Lemon Juice, freshly squeezed
- 1 Garlic Clove, minced
- 1 tsp Apple Cider Vinegar
- 1 c F+F Black Truffle Oil
- Salt & Pepper, to taste

DIRECTIONS:

1. Begin by separating the egg yolk from the egg white & placing it in a mixing bowl.
2. Whisk the egg yolk together with lemon juice until the mixture becomes light in color
3. Transfer the egg yolk mixture to a food processor. Add the minced garlic & apple cider vinegar & blend.
4. Slowly drizzle in the truffle oil starting with ¼ teaspoon at a time.
5. As the mixture begins to thicken & emulsify, you can gradually increase the speed of adding the oil. Continue to drizzle in the oil until it is all incorporated & the aioli has reached a creamy consistency.
6. If the mixture appears to separate or “break” (meaning it looks curdled or oily), stop adding oil immediately. Remove all but about 1 tablespoon of the broken mixture from the food processor. Begin the emulsification process again with fresh oil, starting slowly until it thickens. Once it thickens, you can slowly incorporate the broken mixture back into the emulsion, whisking or processing thoroughly to combine. Add salt & pepper, to taste.
7. Chill the truffle aioli for at least 30 minutes before serving.
8. Serve with French fries, veggies, etc.



Enjoy!

