

Homemade Aioli



The perfect compliment to our [pulled lamb sliders recipe](#).

[Watch video](#)

Ingredients

150mL premium whole egg mayonnaise

1 head of garlic

Drizzle olive oil

½ lemon, zest and juice

2 tsp grain mustard

Sea salt and freshly ground pepper

Method:

1. Preheat oven to 180c.
2. Cut the top of a whole garlic bulb to expose the cloves, place onto a lined baking tray and drizzle with olive oil.
3. Place in the oven and roast for around 20 minutes or until soft.

4. Take out of oven, set aside to cool then squeeze the garlic out of the skins into a bowl.
5. Add mayonnaise, grain mustard, lemon zest and juice then mash with a fork mixing well.
6. Check the taste and adjust seasoning with salt and pepper if necessary.