

# Tapena

GRAB A FORK



## Basic One-Cup *Allioli*

Makes just over 1 cup.

### Ingredients

- 2/3 cup extra-virgin olive oil
- 1/3 cup peanut or canola oil
- 4 large garlic cloves, minced
- 2 large egg yolks
- 4 tsp fresh lemon juice, or to taste
- Coarse salt (kosher or sea)

### Directions

Stir together both oils in a measuring cup with a spout.

Place the garlic, egg yolks, and lemon juice in a blender and pulse until a coarse paste forms.

With the motor running, add the oil in a slow, thin, steady stream. The mixture will be the consistency of a thick mayonnaise.

Scrape the *alloli* into a bowl, and season with salt to taste, and more lemon juice, if desired.

Let stand for at least 1 hour before serving, or cover and refrigerate if keeping longer. If the *alloli* seems too thick, thin it out with a little water before using.