



Olive oil aioli with roast garlic

By Stuart Harvey, Executive Chef, Vines Restaurant at Helen's Hill

Ingredients:

- 6 garlic cloves
- 3 egg yolks
- 1tsp lemon juice
- 2 cups *Toscana organic extra virgin olive oil*
- Salt and pepper

Method:

- Preheat oven to 180°C.
- Roast garlic in its skin; peel. Use a mortar and pestle to crush garlic until fine.
- Place garlic, egg yolks and lemon juice in a bowl; whisk until well combined.
- Slowly add *Toscana organic extra virgin olive oil*, whisking until thick like mayonnaise.
- Season with salt and pepper to taste.

Serving suggestion:

Serve with freshly steamed fish, grilled meat or roasted vegetables.



*Toscana recommends storing our olive oil in a cool, dark place away from direct heat and sunlight.
The ideal storage temperature is between 18°C and 22°C.*

NASAA certified organic extra virgin olive oil
Lemon-pressed extra virgin olive oil

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Award-winning olive oil
100% Australian family owned and produced

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