Mortar allioli

Yield: 6 servings

Ingredients

Sauce

Garlic — 2 cloves

Extra virgin olive oil — 500 ml

Coarse salt — to taste

Steps

1. Chop 2 cloves into small pieces and remove the green germ if it has one, so the allioli doesn't repeat on you.
2. Put it in the mortar with a few grains of to taste, which stop the garlic jumping about, and pound from top to bottom until you have a paste.
3. Add 500 ml drop by drop, without stopping. The juice the garlic gives off as you crush it helps the sauce bind.
4. As you go, turn the pestle and rub the sauce against the bottom of the mortar, always in the same direction.
5. Keep adding the oil little by little as the sauce thickens, until it is all used.
6. Stop when the sauce is firm and comes away from the sides of the mortar.
7. If it splits, add a few drops of water and stir vigorously in circles until it comes back together.

Sources

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