



# Curried Aioli

Prep Time: 10 minutes  
Yield: 1 Cup

## INGREDIENTS

**2 Egg yolks**  
**1 Tbls Dijon mustard**  
**4 Garlic cloves**  
**¼ cup plus 1 tsp. Lemon juice**  
**2 cups vegetable oil**  
**3 tsp. yellow curry powder**  
**1 tsp. red wine vinegar**  
**Salt and Pepper**

## DIRECTIONS

1. Combine egg yolks, Dijon, garlic, and ¼ cup of lemon juice in the food processor. Blend until garlic is chopped.
2. Very slowly, about a tablespoon at a time, drizzle the oil into the mixture while the food processor is on. The yolks and oil will form an emulsion. It should look creamy, thick, and smooth.
3. Once all the oil is incorporated, transfer to a medium mixing bowl.
4. Add curry powder, red wine vinegar, and 1 teaspoon of lemon juice. Mix together with a spatula.
5. Salt and Pepper to taste. This can be stored, covered, in the refrigerator for up to 4 days.



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Recipe adapted from:  
*Chef Floyd*