Roasted Garlic Aioli

12-Sept-2023

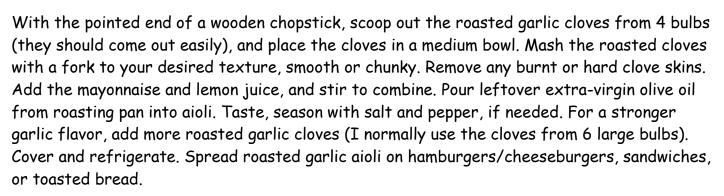
Level: Easy Prep + Cool Time: 20 minutes + 1 hour

Serves: 6 to 8 Cook Time: 1.5 hours

4 to 6 large bulbs (heads) roasted garlic (recipe below) $1\frac{1}{2}$ cups mayonnaise

2 tsp. fresh lemon juice

Coarse kosher salt and freshly cracked black pepper, to taste (optional)





Large bulbs (heads) of garlic, as many as you desire Extra-virgin olive oil Coarse kosher salt Freshly cracked black pepper

Preheat oven to 325°F.

Remove the outer skin of the garlic bulbs. With a sharp knife, cut the tops of the garlic bulbs so the cloves are exposed. (Do not separate the cloves from the bulb.) Place the bulbs, cut side up, in an ovenproof pan (I use a metal pie pan). Drizzle olive oil over the exposed cloves. Season exposed cloves with salt and pepper (see photo on right). Cover pan with aluminum foil, ensuring foil is not



touching the top of the exposed cloves. Seal the aluminum foil tightly around the edges of the pan so steam cannot escape. Bake for $1\frac{1}{2}$ hours.



After roasting, carefully remove foil from pan (as it will be hot), and cool garlic bulbs completely, about 1 hour (see photo on left). Cloves should be soft and spreadable. (Note: Do not wash the roasting pan immediately. I like to add the leftover olive oil and seasonings to the aioli.)