

GOT PAELLA

THANK YOU so much for trying our Paella. As a token of appreciation, we would like to share our family aioli recipe with you to make and enjoy alongside your paella

Aioli Recipe - 4 Servings

INGREDIENTS:

2/3 cup of veggie oil

2 garlic cloves

1 egg

1 pinch of salt & 1 tea-spoon of Red Wine vinegar

PROCESS:

1. Place vegetable oil into a large container (safe for use with a hand-blender)
2. Add 1 entire (raw) egg
3. Add 2 peeled garlic cloves
4. Use Hand-bender to blend all ingredients together (AT LOWEST SPEED)

IMPORTANT:

- A. It is not recommended to use a kitchen counter blender. The torch and rotation speed is too high for the vegetable oil and the egg to emulsify.
- B. When placing the hand-blender into the container, make sure you place it right above the egg yolk and the peeled garlic clove. Only then will the blender be able to emulsify all ingredients and create the mayo type thickness,
- C. Do not stir or move it around. It absolutely has to sit straight in the container and work its magic on its own. As you see the thick emulsified aioli rise from the bottom of the container, continue running the blender until all vegetable oil has been used up before stopping it.