

# GOT PAELLA

## *Aioli Recipe - 6 People*

### INGREDIENTS:

½ cup of veggie oil  
1 garlic cloves  
1 egg  
1 pinch of salt

### PROCESS:

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

### 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. Once you place the Hand-Blender in the container to blend all ingredients, press the blender onto the bottom of the container and do not stir or move it around. It absolutely cannot get more liquid than what it naturally sucks up due to its rotation.