

## French Fries with Garlic Aioli

Photography by [Darren Bester](#)

Yield: Approximately 250ml

Ingredients:

Thinly sliced french fries baked / fried & placed in canapé cones

2 Egg Yolks

1 Tbs Dijon Mustard

1 Tbs Lemon Juice

1 Garlic Clove Mashed

125ml Canola Oil

125ml Olive Oil

Pinch of Salt

Method:

In a blender, combine the egg yolks, mustard, garlic, salt & lemon juice and give a quick blend on a low speed to combine (bout 10 or so seconds). Slowly start trickling the oil into the mixture until you can see that it starts to thicken, once it starts thickening you can increase the flow of oil into the blender until all the oil has been combined. Taste and season accordingly. If too thick, add another dash of lemon juice.

Cooks Notes: Refrigerate if not serving immediately. Will keep for 3 days in the fridge.

