



Aioli sauce

10'
Hands on

300 g
Portion(s)

1
Difficulty



Ingredients

- 2 tablespoon(s) olive oil
- 1 clove(s) of garlic
- lemon juice, of 1/2 lemon
- lemon zest, of 1/2 lemon
- 1 chili pepper
- 1 tablespoon(s) basil, fresh
- 220 g [homemade mayonnaise](#)
- salt
- pepper

To serve

- 1 cucumber
- 1 carrot

Διατροφικός πίνακας

Nutrition information per portion

178 Calories (kcal)	19.1 Total Fat (g)	1.6 Saturated Fat (g)	1.2 Total Carbs (g)
9%	27%	8%	0%
1.1 Sugars (g)	0.35 Protein (g)	0.33 Fibre (g)	0.18 Sodium (g)
1%	1%	1%	3%

Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

- Beat the olive oil, garlic and lemon juice in a food processor until the garlic has completely broken down.
- Finely chop the chili pepper and the basil.
- In a [bowl](#), whisk the mayonnaise, lemon zest, chili pepper and basil.
- Add salt and pepper. Stir and taste.
- Serve with cucumber and carrot strips.