

Saffron Aioli

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*large pinch saffron
2 pasteurized egg yolks
2 cloves garlic, minced
2 tablespoons lemon juice
1/2 teaspoon Dijon mustard
pinch salt
1/2 cup vegetable oil
1/2 cup olive oil*

Soak a large pinch of saffron in three tablespoons of hot water, 10 minutes.

Place the saffron in a blender. Add the egg yolks, garlic, lemon juice, Dijon mustard and a pinch of salt.

With the blender on high speed, slowly add the vegetable oil and olive oil. Blend until thick and smooth, adding a few drops of water, if needed. Season with salt.

Per Serving (excluding unknown items): 1937 Calories; 217g Fat (98.9% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 33mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 43 1/2 Fat; 0 Other Carbohydrates.