



# ROASTED GARLIC MAYO

*Adding roasted garlic to a quick mayonnaise base elevates so many dishes – anything from a humble sandwich or homemade chips to roasted fish. This recipe makes you 200g of silky, soft homemade mayo that will beat shop-bought any day of the week! You can have a little play with the basic recipe and switch the garlic for other flavours too.*

Prep Time 15 minutes | Cook Time 40 minutes | Makes 200g worth

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1 garlic bulb	2 teaspoons white wine vinegar
200ml cold pressed rape seed oil or a light oil	Sea salt
Pinch of chilli flakes	Freshly ground black pepper
2 large Clarence Court egg yolks	A squeeze of lemon juice
1 teaspoon Dijon mustard	

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Pre-heat the oven to 180°C/160°C (fan).

Place the bulb of garlic on a piece of tin foil and drizzle over a little oil. Wrap it up in the foil to create a parcel and roast the garlic in the oven for 40-45 minutes or until softened. Allow the garlic to cool for a few minutes.

When you're ready to make the mayonnaise, place the chilli flakes, egg yolks, mustard and vinegar into a small food processor or beaker of a stick blender and quickly pulse to combine. Start the food processor or stick blender, then continually and slowly pour a steady stream of oil into the bowl, letting the mixture thicken to your desired consistency. When ready, season with salt and pepper and a drizzle of lemon juice. Pop half the roasted garlic cloves in from their papery skins. Mix and spoon into a serving bowl. This mayo will keep in the fridge covered for up to two days.



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