



# GARLIC MOUSSE

## INGREDIENTS

Makes around 250 ml (8.5 fl oz)

- 70 g (2.5 oz) cloves of garlic, peeled (Mexican or Russian garlic recommended)
- 4 g salt
- 200 ml (7 fl oz) canola oil
- 30 ml (1 fl oz) lemon juice
- Pepper or fresh herbs for finishing touches

## METHOD

Pulse the whole garlic cloves with the salt in a food processor for 20-30 seconds.

Gradually incorporate half of the oil while the food processor is running, adding it little by little to ensure the mixture remains smooth and does not split. As you pour in the oil, monitor the consistency of the mixture—it should be white and have a paste-like texture.

Next, add half of the lemon juice and process for 30 seconds to emulsify. Then, continue adding the remaining oil and lemon juice.

Once finished, you should have an airy, mousse-like garlic paste. Transfer the sauce to a bowl and add final touches such as black or white pepper, or fresh herbs.

The garlic mousse can be used immediately or stored in an airtight container in the fridge, where it will keep for several days.