



Harissa Aioli

2 garlic cloves, minced
1/8 tsp. kosher salt
2 large egg yolks
1 Tbsp. freshly squeezed lemon juice
1 tsp. Sicilian Lemon White Balsamic
1 ¼ cups Harissa Olive Oil

In a bowl, combine the garlic, lemon juice, Sicilian Lemon White Balsamic, salt and egg yolks. Place an immersion blender in the bowl and process in short pulses until smooth. With the motor running, add the Harissa Olive Oil in a slow, steady stream and process until smooth and blended. Season with salt and pepper.

Transfer the aioli to a small bowl, cover and refrigerate until ready to serve. Makes 1-½ cups. Delicious over asparagus.

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