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Lemon Aioli

Makes about 1 Cup

From [Charcoal: New Ways to Cook with Fire](#) by Josiah Citrin and Joann Cianciulli © 2019. Reprinted in arrangement with Penguin Random House New York.

“Aioli is chef code for jazzed- up mayo. In addition to making a great dip for the charred artichokes, try it on grilled fish or even as a savory sandwich spread.”

INGREDIENTS

1 cup mayonnaise
1 tablespoon Dijon mustard
Juice of 1 lemon, plus more as needed
2 tablespoons finely chopped fresh flat- leaf parsley leaves
2 garlic cloves, minced after removing the germ
3 tablespoons extra-virgin olive oil
Fine sea salt
Piment d’Espelette or cayenne

Combine the mayonnaise, mustard, lemon juice, parsley, and garlic in a small bowl. Gently whisk until the ingredients are combined. Slowly drizzle in the olive oil while whisking until the aioli is thickened and smooth; season with salt and Piment d’Espelette (or cayenne).

Cover and chill for at least 30 minutes. The flavor of the aioli gets better as it sits.

Aioli can be made 1 day ahead and keeps in the refrigerator for up to 1 week. Stir in 1 tablespoon of water or lemon juice to thin out if needed.