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# *Egg Free Garlic Aioli*

(aka Toum)

By: Carmen Sturdy | Every Last Bite





**Egg Free Garlic Aioli (aka Tourn)****Serves: 6****INGREDIENTS:**

- 1/2 cup garlic cloves (approx 12-15 cloves)
- 1 tsp salt
- 1/4 cup lemon juice
- 1/4 cup ice cold water
- 2 cups avocado oil (or sunflower, vegetable or canola oil)

**INSTRUCTIONS:**

1. Cut the garlic cloves in half and remove the green germ from the center (it has a bitter flavour). Place the garlic cloves and salt in a food processor and blend until finely minced.
2. Add in the lemon juice and blend until smooth.
3. With the food processor on low speed, very very slowly drizzle the oil in. After 1/2 a cup of oil has been added, pour in 1 tbsp of the water. Continue drizzling another 1/2 cup of oil followed by 1 tbsp of water until everything has been added and the sauce is thick and smooth like mayonnaise. Go very slowly, it should take about 8 to 10 minutes to add everything.
4. Store the tourn in a container in the fridge for up to one month.











## ABOUT THE AUTHOR

Every Last Bite is a website dedicated to sharing healthy and delicious recipes for those living on a restrictive diet. Every recipe shared is free from Grain, Gluten, Dairy, Refined Sugar, Starch but is packed full of flavour and easy to prepare!

Website: [everylastbite.com](http://everylastbite.com)

