

[Stella Cadente](#)

Roasted Garlic Aoli

Posted by Administrator on March 19, 2012 in [Dessert, other](#)

- 1 Large head garlic (about 10 cloves peeled)
- 1 cup Stella Cadente Extra Virgin Olive Oil
- 2 tablespoons lemon juice
- 1 teaspoon salt

In a small covered roasting pan, toss all but one garlic clove with 1 tsp. olive oil & 1 tablespoon water. Cover and roast in a 350 degree oven for about 20-25 minutes, or until the garlic is golden and soft.

Mince the remaining clove of raw garlic and place in a food processor with the roasted garlic. Process until it is a smooth paste, adding in the lemon juice to help smooth it out. With the processor on, drizzle in the Stella Cadente Olive Oil in a steady & thin stream. Add salt to taste.

This is a delicious condiment in place of mayo on sandwiches, as dip for steamed artichoke leaves, roasted veggies, or an accompaniment to roasted meats.

Recipe courtesy of Julie Liebenbaum, Boonville General Store, Boonville, Ca.

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