



Roasted Garlic Aioli

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	10MIN	40 MIN		8

Roasted garlic aioli is a rich and creamy sauce made with slow-roasted garlic blended into a smooth base. Roasting garlic transforms its sharp flavor into a sweet, mellow, and slightly caramelized taste. This version of aioli is perfect for those who prefer a softer garlic flavor while still enjoying its depth. It's ideal for dipping, spreading, or adding to sandwiches and roasted dishes.

Ingredients

- 1 whole garlic bulb
- ½ cup olive oil (divided)
- 1 egg yolk (*or 2 tablespoons mayonnaise for shortcut*)
- 1 tablespoon lemon juice
- Salt to taste

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 35-40 minutes (for roasting garlic)
- Total Time: 45-50 minutes

- Servings: 4-6
- Course: Sauce / Condiment
- Cuisine: Mediterranean

Cooking Method

Instructions

1. Preheat oven to **400°F (200°C)**.
2. Slice the top off the garlic bulb and drizzle with olive oil.
3. Wrap in foil and roast for **35-40 minutes** until soft.
4. Let garlic cool, then squeeze out the cloves.
5. Mash roasted garlic into a paste.
6. In a bowl, whisk egg yolk and garlic paste together.
7. Slowly drizzle in olive oil while whisking continuously.
8. Add lemon juice and salt, then mix until smooth and creamy.
9. Chill before serving.

Cooking Tips

- Roast garlic until fully soft for best texture

- Use mayonnaise for a quicker version
- Add oil slowly to avoid splitting

Variations

- Add herbs like rosemary or thyme
- Mix in black pepper or chili flakes
- Use garlic + lime juice for a different twist
- Blend for ultra-smooth texture

What to Serve with Roasted Garlic Aioli

- Fries or wedges
- Roasted vegetables
- Burgers and sandwiches
- Grilled chicken or seafood
- Garlic appetizers

Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

Reheating

Do not reheat. Serve chilled or at room temperature.

Frequently Asked Questions

Is roasted garlic milder than raw garlic?

Yes, roasting makes garlic sweet and less sharp.

Can I use mayonnaise instead of egg yolk?

Yes, it's a quick and easy alternative.

Can I freeze aioli?

Not recommended, as texture may change.

Recipe Author

Mary Thompson

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