

Best Vegan Aioli



*Chip's recipe (Source: laurencariscooks.com) Vegan recipes & lifestyle Author: About Lauren Caris
Lauren is the author and chef of the vegan food blog, *Lauren Caris Cooks*. She is passionate about showing people just how awesome vegan food can be with simple, delicious recipes and vegan lifestyle tips.*

Prep time: 15 minutes

Yield: 1 cup

Serving size: 4

Calories per serving: 483

Ingredients:

3 tablespoons aquafaba liquid drained from a can of chickpeas

1 tablespoon apple cider vinegar

1/2 teaspoon Dijon style mustard

1/2 teaspoon salt

1 cup canola oil

1 teaspoon lemon juice

2 cloves minced garlic

Directions:

1. Add the aquafaba, vinegar, mustard and salt to a bowl and blitz for a second with an immersion blender so everything is combined.
2. Keep the immersion blender running constantly and VERY slowly drizzle in the oil, making sure it is fully combined as you go. If you add it too fast, the whole thing will turn liquidy and isn't redeemable. If you find you're getting a bit of oil on the top, stop adding the oil and just blend for a little while before continuing.
3. The mayonnaise will suddenly turn thick. Once all the oil is combined and thoroughly mixed. Add in the lemon juice and garlic and mix thoroughly.
4. Store the mayonnaise in the fridge for up to 7 days in a sealed container. Best eaten on the 2nd day after the garlic has had a chance to infuse.