



Al Waha Restaurant

# GARLIC SAUCE

Garlic sauce is made like mayonnaise and a lot of fresh garlic is added in the process. A simpler way of doing this is to use ordinary mayonnaise and add lots of fresh crushed garlic.

## Ingredients

1 head of garlic  
1 egg  
Vegetable oil

## Preparing Garlic Sauce

Peel and crush the garlic and place in a food processor. Add the egg and mix until very smooth. Add the oil very, very slowly (like a trickle) in the mixer until you reach a creamy consistency.

Should the mixture separate in the process, remove it from the food processor, thoroughly wash and dry the machine. Re-assemble the processor put and egg in and beat. Then add the mixture very slowly.

~ M. Alden



## AL-WAHA RESTAURANT

In Notting Hill, at 75 Westbourne Grove, London W2 4UL UK

We are opened every day, from 12.00 noon till late.

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<https://www.alwaharestaurant.co.uk/>