



## Saffron Aioli:

### Ingredients:

- 50 mg Saffron soaked for previous 24-hours
- 1 ½ tablespoons water
- 1 garlic clove, minced
- ½ cup canola mayonnaise
- 1 teaspoon fresh lemon juice

### Method:

- Combine the first three ingredients in a small microwave-safe bowl; microwave at HIGH 30 seconds.
  - Cool slightly.
- Stir in mayonnaise and juice, stirring until well blended.

### Taste and Texture:

Garlicky, with saffron's faint honey-vanilla sweetness balanced by a light bitterness. Thick and creamy.