

FOXWOODS FOOD & WINE FESTIVAL

NICOLA MANCINI, JR.

SPICY CHERRY PEPPER AÏOLI

Makes 9 cups

INGREDIENTS:

1 large pasturized egg yolk
½ tsp. Dijon mustard
3 cloves roasted garlic
2 tsp. fresh lemon juice
Zest of 1 lemon
2 tsp. Italian flat leaf parsley
½ tsp. fresh thyme
¼ cup extra-virgin olive oil
3 Tbs. vegetable oil
1/4 tsp. salt
1 pinch white pepper
¼ cup sliced cherry peppers, chopped

DIRECTIONS:

Combine egg yolks, mustard, garlic, lemon juice, lemon zest, parsley, and thyme in food processor. Blend until ingredients are fully combined. Slowly add oils until mixture becomes thick and fully emulsified. Season with salt and white pepper. Gently fold in sliced cherry peppers. Let sit for 24 hours before use to incorporate spicy flavor of peppers.