

# Green Garlic Emulsion

Disney's Wilderness Lodge

Artist Point

## Ingredients

- 2 oz. Pasteurized Egg Yolk
- 8 oz. Green Garlic Tops
- 2 cups (16 oz.) Olive Oil, pure
- 2 cups (16 oz.) Canola Oil
- 8 oz. Lemon Juice
- 4 oz. Roasted Garlic
- To Taste Salt and Pepper

## Directions

1. Blanch Garlic in boiling salted water, shock in ice water, drain well and puree in food processor.
2. Add egg yolk to the pureed garlic and slowly add the oils.
3. Add the remaining ingredients and puree well.
4. Adjust consistency with cold water and adjust seasoning with salt, pepper and lemon if needed

