



## Two Tubers

### All things potato and truffle

#### Two Tubers Truffle Aioli

##### Ingredients

½ Cup Mayonnaise  
½ Cup Sour Cream  
2 cloves garlic  
½ tbsp oil  
1 tbsp fresh lemon juice  
½ tsp salt  
½ tsp pepper  
½ tsp onion powder  
1 tbsp truffle oil  
5g fresh truffle

##### Method

Grate garlic and place it in a microwave-safe container with a dash of oil. Microwave for 10 seconds and stir. Add lemon juice and microwave for a further 10 seconds. It may turn green, but this is just a reaction to the acid and is perfectly fine.

Place mayonnaise and sour cream in a mixing bowl and whisk together. Add salt, pepper, onion powder, and whisk before adding the garlic mixture. Add truffle oil and grate in fresh truffle. Whisk to combine.

Chill for an hour to allow the flavours to develop if you can wait that long.

##### Notes

Use a good-quality truffle oil that uses real truffles rather than truffle flavour. You can use frozen truffles instead of fresh. I store any unused truffles in the freezer.