



Rouille (Spicy Mayonnaise)

This rouille recipe makes quite a lot, but it's so moreish that you'll use more of it than you think. Leftovers keep for days refrigerated and make a great dip for raw or steamed vegetables.

Serves



INGREDIENTS

- Pinch saffron threads
- 2 teaspoons warm water
- ½ roasted red capsicum, seeded and peeled (see video below)
- 1 clove garlic, crushed
- 1 small red chilli, seeded and finely chopped
- Salt flakes, to taste
- 1 egg yolk
- 1 teaspoon strained lemon juice, or more to taste (5ml)
- ½ cup delicate extra virgin olive oil (125ml)

METHOD

1. Crumble the saffron between your fingers and place in the warm water for at least 15 minutes.
2. Put capsicum, garlic, chilli, salt, egg yolk, lemon juice, saffron and its water in a food processor and blitz to a smooth paste; alternatively process using a stick-blender.
3. With motor running, slowly drizzle in the oil until thick and emulsified.
4. Taste and add more salt or lemon juice if you like.