

Caviar Aioli Recipe

Caviar Aioli is a luxurious, creamy, and flavorful sauce that combines the richness of traditional aioli with the briny, delicate flavors of caviar. Perfect for high-end dining, it adds a touch of elegance to seafood, meats, and even vegetables. Its creamy texture and subtle saltiness make it a versatile sauce that elevates both classic and contemporary dishes.

Ingredients:

- 1 large egg yolk (room temperature)
 - 1 teaspoon Dijon mustard (for stability and flavor)
 - 2 tablespoons fresh lemon juice
 - 1 small garlic clove, minced (optional, for a mild garlic flavor)
 - 200ml extra virgin olive oil (or a combination of olive oil and grapeseed oil for a milder flavor)
 - 30-50g premium caviar (Osetra, Beluga, or Sevruga)
 - Sea salt, to taste
 - Freshly ground white pepper, to taste
 - Fresh chives, finely chopped (optional, for garnish)
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Instructions:

1. Prepare the Aioli Base:

In a heatproof bowl, whisk together the egg yolk, Dijon mustard, and lemon juice. This forms the base of the aioli and will help emulsify the sauce.

If using garlic, add the minced garlic at this stage. It will infuse into the sauce and add a mild, aromatic flavor that enhances the aioli without overpowering the caviar.

2. Emulsify the Olive Oil:

Begin whisking the mixture vigorously while slowly drizzling in the olive oil. Start with a few drops at a time, then gradually increase the flow of oil as the sauce begins to thicken and emulsify. Continue whisking until the aioli reaches a thick, creamy consistency.

The key here is to emulsify the oil slowly to ensure the aioli does not break (separate).

3. Season the Aioli:

Once the aioli is smooth and thick, season with sea salt and freshly ground white pepper to taste. Adjust the seasoning as needed, depending on the intensity of the garlic and lemon.

4. Incorporate the Caviar:

Gently fold in the caviar using a spatula or spoon. Be careful not to break the delicate pearls, as the texture and visual appeal of the caviar are essential to the dish.

Taste the aioli and adjust the seasoning again if needed. If the aioli is too thick, you can add a few drops of lemon juice or a splash of olive oil to loosen it up.

5. Serve and Garnish:

Transfer the aioli to a small, elegant bowl or sauceboat for serving. Garnish with finely chopped fresh chives or microgreens for a pop of color and a touch of freshness that complements the richness of the aioli.

Plating & Pairing Suggestions:

Seafood: Use it as a dip or sauce for grilled lobster, seared scallops, or crab cakes. It pairs beautifully with the delicate flavors of fresh seafood.

Vegetables: Serve it alongside roasted asparagus, steamed artichokes, or grilled vegetables for a refined, elevated side dish.

Meats: This aioli can also be a great accompaniment to roast chicken or grilled steak, offering a unique contrast to the richness of the meat.

Breads: Spread it on toasted baguette slices or crispy crostini for a luxurious appetizer.

Wine Pairing Suggestions:

Champagne: A dry, crisp champagne, such as Brut Champagne, pairs beautifully with the creamy aioli and the briny caviar.

White Wine: A light, fresh white wine like Sancerre or Chablis will complement the aioli's richness without overpowering the delicate flavors of the caviar.

Chef's Tips:

Caviar Selection: Use fresh, high-quality caviar for the best flavor and texture. The caviar should be delicate and not overly salty to maintain balance with the aioli.

Emulsification: If the aioli becomes too thick or starts to separate, simply add a small amount of warm water or a few drops of olive oil to bring it back together. Whisk gently to smooth it out.

Storage: This aioli is best served fresh but can be stored in the refrigerator for up to 2-3 days. Make sure to keep it in an airtight container to preserve the flavors and the delicate caviar.
