*Preserved Lemon Aioli*

100 g preserved lemon (or to taste)
3 clove garlic
6 egg yolks
Juice of 1 lemon
salt
250 ml sunflower oil

¼ cup mint

* Remove flesh from preserved lemon. Remove any excess salt. Finely chop the skin of the preserved lemon.
* Peel and crush garlic. Cut lemon in half and juice.
* Separate eggs. Place lemon and garlic in the food processor with the egg yolks, lemon juice and salt, to taste.
* Blend until the mixture is smooth. With the motor running, slowly pour the sunflower oil in until the ingredients have emulsified and formed a mayonnaise.
* Wash mint, remove leaves from stems and finely chop.
* Stir chopped mint into aioli.
* Check the seasoning and serve.