Toum (Garlic Sauce)

sauce DIALED

basis vegetable oil = 400 g

	Ingredient	Grams	Baker's	Total	Method
1	garlic cloves lemon juice salt	100 30.0 3.0	25.0% 7.5% 0.75%	18.6% 5.6% 0.56%	Process ingredients with immersion blender until smooth. All ingredients including oil should be extremly cold
2	lecithin, liquid	5.0	1.3%	0.93%	Mix lecithin into oil
3	vegetable oil	400	100.0%	74.3%	Slowly add oil to garlic mixture with the blender running until a still sauce is made
	Total	**538**	134.5%	100.0%	