

Garlic Sauce (Toum)

Toum is a delicious, creamy garlic sauce that is a staple in Middle Eastern cuisine. It's perfect as a dip or a condiment for grilled meats and vegetables, adding a bold flavor to your dishes.



Middle Eastern

15 min

Total time

easy

Difficulty

720

kcal / serving

Ingredients

- 1/2 cup garlic cloves, peeled
- 1 cup vegetable oil
- 1/4 cup lemon juice
- 1/2 teaspoon salt
- 1 tablespoon water (if needed)

Steps

- 1 Begin by placing the garlic cloves and salt in a food processor. Pulse until the garlic is finely minced.
- 2 Scrape down the sides of the bowl, then start the processor again and slowly drizzle in the vegetable oil while it's running. This process is crucial for emulsification.
- 3 Once the mixture starts to thicken, add the lemon juice gradually, continuing to blend until the sauce is fluffy and creamy.
- 4 If the sauce is too thick, you can add a tablespoon of water to reach your desired consistency.
- 5 Taste and adjust seasoning if necessary, then transfer to a serving bowl.