**Enhancement - Toum Garlic Sauce**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

Ingredients:

* 3 **garlic** **bulbs**, peeled
* 2 tsp **kosher salt** or 1 tsp table salt
* 1 **lemon**, juiced
* 1½ cups (300 ml) **neutral oil** (e.g., grapeseed)
  + Add a bit more oil for a creamier, thicker sauce
  + Use a little less oil for a thinner sauce

Direx:

1. Place the **garlic**, **salt**, and **lemon juice** in a tall blending cup.
2. Process with an immersion blender until a creamy texture is achieved.
3. Pour in the **neutral oil**.
4. To avoid oil splatters, position the blender’s blade at the bottom of the cup. Then start blending.
5. Keep on processing and gradually raise the blade as the sauce at the bottom whiten.