

Fried Lemon Slices with Aioli

<http://userealbutter.com/2009/02/05/fried-lemon-slices-recipe/>

1 lemon, organic and thin-skinned
1 egg, beaten
1/2 cup bread crumbs
aioli

aioli

3 cloves garlic
1/2 -1 tsp salt
2 egg yolks
3/4 cup olive oil
juice of 1 lemon

Make the aioli: Peel the garlic cloves and mince. Gather the garlic into a little pile and pour the salt over it. With the flat of a sturdy knife blade, crush the salt into the garlic until you get a nice paste. Combine the paste in a bowl with the egg yolks. Whisk or beat the egg yolks together (you can also use a food processor), adding a few drops of olive oil at the start. Keep whisking and adding a little oil until it begins to thicken. While whisking/beating, pour half of the oil into the mixture in a slow and thin stream. Add a tablespoon of lemon juice and continue whisking in the remaining oil until it reaches the desired consistency. Add more lemon juice and or salt to taste.

Fry the lemons: Slice the lemon into 1/8-inch thickness. Dip each slice into the egg, then coat in breadcrumbs. Place in hot oil (350°F) and fry for about a minute or until golden. Take care that there will be some splattering. Remove from oil and set on a rack to cool. Serve with aioli.