

Grilled Herbed Vegetables with Aioli

Preparation Time: 10 min

Cooking Time: 15 min

Servings: 4

Ingredients

- 1 capsicum, sliced into large pieces
- 8 baby zucchini, halved lengthways
- 100g button mushrooms, halved
- 2 Carrots, sliced lengthways and then halved
- 2tbsp fresh oregano, chopped
- 2 cloves garlic, minced
- ¼cup olive oil
- ¼cup vino cotto
- 2 egg yolks
- 1 lemon, juiced
- 1 clove garlic, extra minced
- ¼tsp salt
- 1tsp dijon mustard
- ½ cup olive oil, extra



Method

Place the prepared vegetables in a large bowl. Add the oregano, garlic, olive and freshly ground salt and pepper and stir to combine.

Heat a barbecue grill and oil lightly with olive oil. Add the vegetables and cook, turning every few minutes, until tender, about 10 to 15 minutes. Place in a serving bowl and drizzle over the vino cotto.

Place the egg yolks, lemon juice, extra garlic, salt and mustard in the mixing bowl of a slender blender. Process with the slender blender, then slowly add the extra olive oil in a thin, steady stream until it has been completely incorporated. If the mixture is too thin, continue to add a little more oil. If it is too thick, add a little water and blend.

Serve the vegetables with the aioli on the side.