

## GARLIC

In Marseille, the housewives made(did) a necklace of cloves of garlic which they placed around the neck of the children to protect them from verses. In Provence, one uses(employs) especially the garlic on traditional flats(dishes) as aioli.

One puts of the garlic practically in all the kitchen. The Fair has the garlic and in taraiettes takes place traditionally of her(it) in the middle of June in mid-July.

After a good lunch, one prepares, in the evening, to facilitate the digestion, the fragrant aigo boulido soup, the Provençal naming meaning " boiled water ". To realize this simple recipe, please , put some cloves of garlic in a pan full of water, add a stocked consisted bouquet of thym, a laurel, a parsley, a sage, a pepper, a salt and boil the whole. You will obtain so a delicious breuvage! dates Her(it) exact of the opening of the fair depends on the maturation of the plant, she can not be so fixed several weeks in advance.

## AIOLI

Aïoli is really a main course; it is not the sauce, but its accompaniment, which sees the chef deploy the full range of utensils: cod, potatoes, snails, French beans or haricot beans, carrots, all cooked separately and kept warm. They are then eaten with the following sauce:

Aïoli-sauce, for 4 people: 250 g of oil, 6 cloves of garlic, 1 egg yolk.

Using a pestle and mortar, crush the garlic cloves to form a thin paste, add the raw egg yolk and a pinch of salt. Stir briskly with the pestle while slowly pouring on the quantity of oil given above with the occasional drop of water, continue until the aioli thickens and add the juice of a quarter lemon.

If the oil breaks away, meaning the sauce has separated, it can be fixed by taking another egg yolk and pouring small quantities of the separated aioli over it..