

Traditional Toum Garlic Spread Recipe



Embrace the **taste**,
smell and
traditional **use** of
garlic in the home
all **winter** long with
Lebanese garlic
spread, **toum**.

Ingredients

- 1.5 cups olive oil
- 1/2 cup garlic cloves
- 1 teaspoons sea salt
- 1/8 cup lemon juice
- 1/8 cup ice water

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Directions

Place the garlic and salt in a food processor. Pulse garlic until finely minced.

Pour in lemon juice in a slow stream while the food processor is running from the top opening of the food processor.

With the food processor continuing to run, slowly add the olive oil and alternate with small amounts of ice water.

Drizzle about $\frac{1}{4}$ cup of the oil very slowly and then 1 tablespoon of ice water. Continue this process until all the oil and water have been incorporated and the texture is fluffy!

