



Mayonnaise

INGREDIENTS

- 5 eggs (1 whole, 4 yolks)
- 600ml vegetable Oil
- 1 lemon (juiced)
- 5g salt
- 50g Dijon mustard
- 40ml white wine vinegar
- 20ml water (only if needed)



Makes: 600ml



Prep Time: 15 min



Cooking Time: 0 min

METHOD

1. In a mixing bowl place egg, egg yolks, salt, Dijon mustard, lemon juice and white wine vinegar. Whisk well for 1 minute until all combined.
2. Whilst continuously whisking, in a slow and steady stream, drizzle oil in.
3. Halfway through adding the oil, add the water to help stabilise the emulsion (only if the mayonnaise is thickened).
4. Continue adding the remaining oil in a slow steady stream. It is really important not to stop whisking when making the mayonnaise.
5. Use immediately or keep in the fridge, covered for a couple of days.



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