

Mayonnaise



Ingredients:

- 200g Sunflower Oil, cold from the fridge
- 2 Tablespoons White Wine Vinegar or Lemon Juice
- 1 Egg, cold from the fridge
- 1 Teaspoon Dijon Mustard (Optional)
- ¼ Teaspoon Salt

Method:

1. **Read all the steps carefully before you begin.**
2. Put the ingredients into a handheld blender jug in the following order:
 - Egg (be careful not to break the yolk)
 - Oil
 - White Wine Vinegar or Lemon Juice
 - Salt
 - Dijon Mustard
3. Insert the handheld blender and push it all the way to the bottom of the jug.
4. Turn it on at the highest speed and **DO NOT** move the blender for 10 seconds.
5. Almost instantly the mixture will begin to emulsify and look like mayonnaise. Now you can move the handheld blender up and down to incorporate any oil that is sitting on the top.
6. Your homemade mayonnaise is ready. Keep it in the refrigerator and use it within one week.

