Mayonnaise

Ingredients

- 2 egg yolks
- Salt and pepper
- 2 Tbs. Dijon mustard
- 2 Tbs. White vinegar
- 300-500 mills Lite olive oil

Equipment

- Blender
- Measuring jug and spoons
- Bowls
- Spatula/scaper

Method

1. Separate eggs.
2. Place egg yolks in the blender with the mustard, vinegar, salt and pepper.
3. Blend until combined
4. Slowly add the oil with blender running.
5. As oil is added the mixture will thicken this is called emulsifying.
6. Check the flavour of the mayonnaise add more seasoning if required
7. Transfer to a container and store in the fridge.