



MAYONNAISE



Prep time
5 min



Cooking time
0 min



Portions
200ml



Mayonaise

Chef Notes

- Use room temperature ingredients for a stable emulsion.
- Add the oil very slowly at the beginning while whisking continuously.
- Mustard helps stabilise the mayonnaise and improves flavour.
- If the mayo splits, whisk a fresh egg yolk in a clean bowl and slowly add the broken mayo back in.
- Store homemade mayonnaise in the fridge and use within 3-5 days.

Skill Badge



Ingredients

2 egg yolks
175 ml avocado/macadamia or canola oil
½ tsp dijon mustard
½ tsp salt
¼ tsp sugar
½ tsp vinegar
1 tsp lemon juice
1 clove of garlic (optional)

Equipment

2 measuring jugs
electric whisk with one beater
garlic crusher
measuring spoons
jar

Method

Step 1 Separate the egg yolks from the egg whites and place the egg yolks into a measuring jug or medium sized bowl.

Step 2 Blend using an electric whisk (Only attach one electric whisk beater so it fits into the jug). Add a drop of oil at a time and whisk for around 10 seconds in between each addition. Do this 5 times.

Step 3 Then add in ½ tsp of oil at a time and whisk for 10 seconds in between each addition. Do this another 5 times. The mayonnaise should begin to thicken. Add the mustard. You can now add more oil at a time, but still go gently, if you add too much too quickly, the egg and oil won't emulsify and it will split.

Step 4 Add in 1-2 tsp water to loosen the mayonnaise from clumpy to smooth if it is too thick.

Step 5 Add the salt, sugar, vinegar, lemon juice, and garlic if using, taste and adjust by adding more lemon juice or salt.

Step 6 Add mayonnaise to a jar and keep in the fridge for 3-5 days.