

Mayonnaise

Ingredients

- 2 eggs
- 1 cup canola oil
- 1 tbsp mustard
- 1 tbsp white vinegar
- 1 tsp lemon juice
- 1/2 tsp salt

Method

1. Crack the eggs into a small mixing bowl and blend with a stick blender for 20 seconds.
2. Add mustard, vinegar, and salt, and then blend for another 20 seconds.
3. While continuing to blend, gradually add in oil by the teaspoon until 1/3 of it is added.
4. Once the mayonnaise begins to thicken, pour the remaining oil in very slowly and blend for a further 10 seconds.
5. Once done, add lemon juice to taste; add more oil and blend a little longer if this makes it too thin.

Notes

Do not be tempted to use olive or sesame oils, they are too strong in flavour.

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