

MAYONNAISE

(MAKES 400MLS)

EQUIPMENT

MIXING BOWL AND WHISK OR STAND MIXER

INGREDIENTS

2 X LARGE EGGS YOLKS, 30ML WHITE WINE VINEGAR, 50GM DIJON MUSTARD,
SALT AND 300ML VEGETABLE OIL

METHOD

SEPARATE YOLKS FROM WHITES, ADD VINEGAR AND MUSTARD AND MIX BRIEFLY, WHILE CONTINUALLY WHISKING ADD A SLOW STEADY STREAM OF OIL UNTIL ALL OIL HAS BEEN USED AND YOU HAVE A THICK MAYONNAISE

TO FINISH SEASON WITH SALT AND KEEP IN THE REFRIGERATOR UP TO 4 DAYS

HINTS & TIPS

- ADD YOUR OIL SLOWLY IF YOU ADD IT TOO QUICKLY THE MIX MAY "SPLIT"
- IF YOUR MIX BEGINS TO SPLIT BEFORE CONTINUING TRY ADDING A FEW TABLESPOONS OF WARM WATER TO "RESCUE" YOUR MIX. IF YOU DO RESCUE THE MIX CONTINUE ADDING OIL VERY SLOWLY.
- IF YOU ARE UNABLE TO "RESCUE" THE MIX UNFORTUNATELY YOU HAVE TO START AGAIN, REMEMBER ADD OIL SLOWLY.