

Recipes and Tips



Mayonnaise

- 1 large egg
- 1 tablespoon Dijon mustard
- 1 tablespoon red or white wine vinegar
- 1/4 teaspoon fine sea salt, or more to taste
- 1 cup (240ml) neutral flavoured oil, grapeseed, safflower or canola are best
- 1 teaspoon fresh lemon juice, optional

Place egg, lemon juice, and mustard in the bottom of cup or jar that just fits the head of your immersion blender. The egg/lemon juice mixture must reach the blades for this to work

Pour oil on top and allow to settle for 15 seconds. Place head of immersion blender at bottom of cup and turn it on high speed. Do not pulse or move the head. As mayonnaise forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified. Season mayonnaise to taste with salt. Refrigerate in an airtight container for up to 2 weeks.