

VEGAN MAYONNAISE

Ingredients:

- 120 ml **soy milk** unsweetened
- 160 ml **neutral vegetable oil** sunflower, canola, or other (+ 3 tbs if you want an extra thick mayo)
- 55 ml **olive oil**
- 30 ml **lemon juice**
- 15 grams **mustard**
- 4 grams **salt**

Method:

Add all ingredients to the jug, which can accommodate the stem liquidiser.
Blend for 30 seconds moving the blender up and down.

Check seasoning.

For a thinner mayo add about 3 tbs more milk and for a thicker 3 tbs oil.

Garlic, paprika or perhaps lemon zest could also be added.