



Mayonnaise, homemade

16 servings. Ready in 10 min.

Ingredients

1 Egg or egg yolk, oz

Dash of Cayenne Pepper, oz

1/2 tsp. mustard, prepared, yellow, oz

Salt and Freshly ground black pepper to taste, oz

2 Tbls. Lemon Juice, fresh squeezed, oz

1 C. Extra virgin olive oil, or a combination of neutral oils, oz

Instructions/Preparation

Combine the egg, cayenne, mustard, salt, pepper, lemon juice and 1/4 cup of the oil in the container of a blender or food processor; turn on the machine and, with the machine running, add the oil in a thin, steady stream.

After you've added about half of the oil, the mixture will thicken; you can begin adding the oil a bit faster. You can add up to 1 1/2 cups of oil and still have a pleasant, yellow (or pale yellow, if you included the egg white) mayonnaise. If the mixture is thicker than you would like, add a little warm water, with the machine still running, or stir in a little cream or sourcream by hand. Check the seasoning and serve or store in the refrigerator for up to a week.

Extra comments/notes

Flavored Mayonnaise:

Original source

"How to cook everything. Simple recipes for great food.", Mark Bittman 1998



