

Homemade Mayonnaise

Category: Accessories

ingredients:

1 tsp. go 'mustard

2 egg yolks (pasteurized)

Salt and freshly ground pepper

1 tsp. lemon juice

About 2 dl. reasonable taste neutral oil

Preparation:

1 egg yolk, mustard, vinegar, salt and pepper whipped together

2. The oil is added a little at a time and mayo'en whipped until oil is added to the mixture. Continue until mayo'en achieves the desired consistency.

3. Will the mayonnaise too thick whipped some drops of lemon juice.

4. Season with salt and pepper.

