



JERNEJ KITCHEN

BASIC MAYONNAISE

Mayonnaise is definitely one of the most popular condiments one can find. Easy to follow recipe and the result is a 10-minute creamy, rich mayonnaise.

MAKES 350 G
PREPARATION: 10 MINUTES

BASIC MAYONNAISE

2 large egg yolks or 3 small egg yolks
1 tbsp water, lukewarm
1 tsp dijon mustard
300 ml sunflower oil
2 tbsp lemon juice
1 tsp white wine balsamic vinegar or any other
salt, pepper

TOOLS AND EQUIPEMENT

big bowl / glass jar
immersion blender
linen / cotton cloth

BLEND EVERYTHING

Place the egg yolks, white vinegar, mustard, a pinch of salt and a pinch of pepper to a big bowl or glass jar (or to a food processor). Blend everything together to combine. Use an immersion blender or a food processor.

TIP

Use the freshest eggs you can get.

MAYONNAISE

In a thin stream gradually add the oil in tiny drops, while constantly mixing. It's super important to mix all the way through the mixture on the bottom of the bowl as well, or the mixture might fall apart. You will see the mayonnaise starting to thicken after about a quarter of the oil has been incorporated. Continue adding the oil while constantly mixing until you get a nice, creamy, thick mayonnaise. Adjust the thickness by adding a teaspoon of water if necessary.

TIP

If the mayonnaise is falling apart, don't worry, you can still save it by leaving it at room temperature for 30 minutes. In a small bowl mix together 1 tbsp lukewarm water and one teaspoon of mustard. Add two spoons of broken mayonnaise to the water - mustard mixture and start mixing on maximum speed. Gradually start adding spoons of broken mayonnaise, so that it all comes together again in a thick emulsion.

SEASON AND SERVE

Add the lemon juice to the mayonnaise once you incorporated the oil. Season to taste.

STORAGE

Store the mayonnaise in a small bowl or a jar, covered with plastic wrap in a refrigerator for up to two weeks, or use

immediately.