

Mayonnaise

Ingredients

egg
1 tablespoon of mustard
About 15 cl of neutral oil (sunflower, etc ...)
salt, pepper

Preparation

Put in the mix of the egg, mustard, salt and pepper, and let stand for 1 hour, with the bottle of oil next. For mayonnaise to "take" it is necessary that all the ingredients are at the same temperature.

Mix the mixer, mix the egg and mustard, then slowly add the oil while mixing with the mixer. Let the mixer turn 1 or 2 minutes: the mayonnaise must thicken.

Variants

- You can also instead of the mixer, use a high glass and a plunging mixer.
- Mamie P.O. recipe to mount the mayonnaise with a whip:

Use only yellow of the egg instead of the entire egg

Beat the preparation with manual whisk in a small bowl