

Mayonnaise

Ingredients

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

Preparation

Place the egg, mustard, salt and pepper in the mixer bowl and leave to sit for 1 hour, with the bottle of oil next to it. For the mayonnaise to "set", all the ingredients must be at the same temperature.

Start the mixer, mix the egg and mustard, then slowly add the oil while mixing in the mixer.
Let the mixer run for 1 or 2 minutes: the mayonnaise should thicken.

Variants

- You can also use a tall glass and a hand blender instead of a blender.
- Mamie P.O.'s recipe for whipping mayonnaise:
 - Use only the yolk of the egg instead of the whole egg
 - Beat the mixture with a hand whisk in a small bowl