

Mayonnaise Recipe

INGREDIENTS

4 egg yolks (at room temperature)

1 heaped TBS Dijon Mustard

1 tsp Lime juice + extra if desired

1 TBS water

Pinch of salt

500ml Vegetable Oil (at room temperature) *please note that olive oil does not work well with this, as it can go a little bitter*

METHOD

Place the yolks, Dijon, lime juice and water in a bowl. Whisk together well. Continue whisking rapidly, and as you whisk it, slowly pour in the oil. Do not stop whisking as you incorporate the oil.

Continue whisking until you reach the consistency you like. This may mean that you don't need to add all of the oil. A perfect consistency should 'ribbon;' when spooned out of the bowl.

Season with additional salt to taste, and use either on its own or use as a base to create a range of condiment varieties.

Some other variations you can make using this base include:

GARLIC AIOLI : use confit garlic oil in place of the vegetable oil for a lovely garlic flavour

TARTARE : add chopped capers, cornichons, parsley and/or boiled egg.

MARIE ROSE/SEAFOOD SAUCE : add Tomato Sauce & Cognac

PERINNAISE : add Peri Peri Sauce