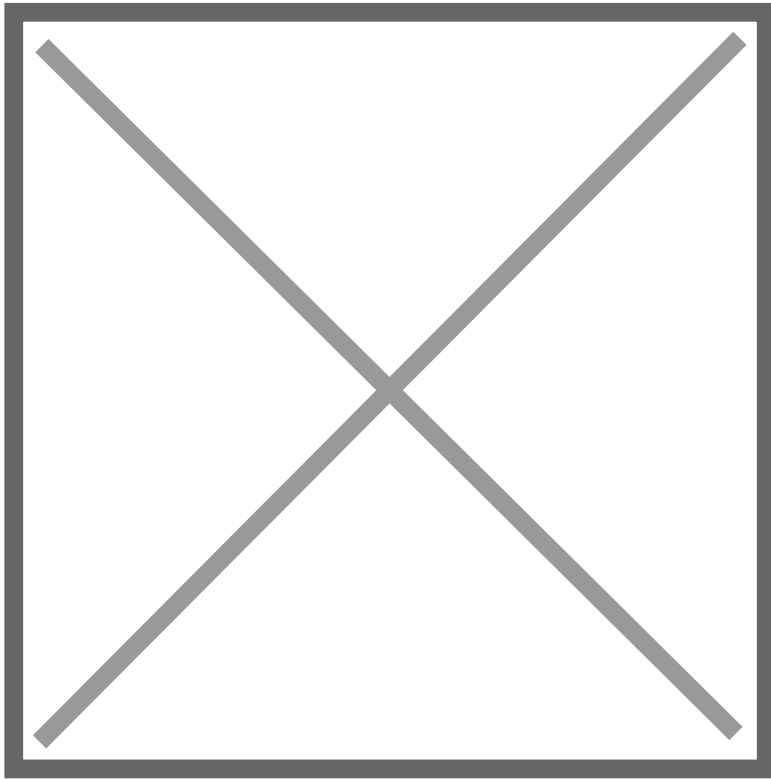


Mayonnaise



Yields	300 ml
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Ingredients

- 2 egg yolks
- 200 ml oil (e.g., sunflower, rapseed)
- 1 tsp lemon juice
- 1 tbsp white vinegar (e.g., rice, apple, white wine)
- 0.5 tsp granulated sugar
- 1 heaped tsp dijon mustard
- 0.25 tsp Salt
- 50 g water

Directions

1. Mix water with salt, sugar.
2. Mix mustard well with vinegar and lemon juice.
3. To the hand blender cup add egg yolks, then the mustard mix, then oil, finally the water mix.
4. Submerge the hand mixer into the liquid such that it would completely cover the egg yolks. Press to the ground and hols firmly.

5. Start mixing. You should start seeing mayonnaise emulsion coming out of the hand mixer holes.
6. Then lift the mixer slightly up. If you see oil settling to the bottom, start rocking the mixer slightly to the bottom and up.
7. Continue with such a movement until the top.
8. Once you reach the top, mix the whole emulsion well from the very bottom to the top, such that all the ingredients mix well.

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