



Mayo in Minutes

Servings: 1c

Prep Time: 3min

Cook Time: 0

Ingredients

- 1 tbsp lemon juice or your favourite vinegar
- 1 tbsp wholegrain mustard
- 1 tbsp water
- 1/2 tsp salt
- crushed garlic clove (if you like your mayo with a garlicky kick)
- 1 egg
- 1 cup neutral tasting oil (we used sunflower oil)

Directions

1. Place the lemon juice, mustard, water, salt and garlic clove in a jar. Carefully crack the egg into the mix.
2. Slowly pour the oil over, and let the mixture settle so the egg is at the bottom.
3. Place the head of the blender over the egg yolk, then set the blender to the highest speed and turn on. Try not to move the head of the blender until you see the mix emulsifying and turning into mayonnaise. Once most of the mixture has emulsified, you can move the blender around to incorporate all of the oil.