



## Homemade Mayonnaise

You will need:

- 1 whole egg
- 1 tsp white wine vinegar
- 1 tsp dijon mustard or mustard powder
- ½ tsp salt
- Pinch of black pepper
- 300ml / 1¼ cup sunflower or vegetable oil
- 1 tsp lemon juice



## Method:

Unscrew the screw band and take the mesh plunger out of the jar.

Add the egg, mustard, vinegar, salt and pepper to the jar and screw the oil dish in place with the plunger inside and the screwband tight.

Gently use the plunger to mix the contents within the jar.

Once this has mixed together, very slowly, drizzle half of the oil into the dish whilst moving the plunger up and down.

Continue to move the plunger up and down at all times whilst the oil drizzles through the lid.

Once you've added about half the oil, pour 1 teaspoon lemon juice into the dish – this will loosen the mixture slightly and give it a paler colour.

Continue to use the handle and drizzle the remaining oil.

Continue to mix until you are happy with the consistency.

Unscrew the lid and take the handle out.

Use the screw band and metal sealing disk to store your mayonnaise freshly in the refrigerator.

Store and consume within 1 week.

Optional – Add 1 tsp of harissa or chipotle paste at the end of the process for extra flavouring. Mix thoroughly.