

MAYONNAISE

THE METHOD BELOW is for making mayonnaise in a food processor, but if you don't have a machine, it can be made by hand. If you make it by hand, use an egg yolk rather than a whole egg, and make sure all ingredients are at room temperature. Put the yolk in a bowl with the mustard, wine vinegar, and seasoning and add the oil a drop at a time, whisking continuously with a balloon whisk until the mixture begins to thicken. Continue whisking in the oil in a steady stream until the mayonnaise is thick and smooth. Whisk in the lemon juice.

INGREDIENTS

1 large egg

1 tsp Dijon mustard

1 Tbsp white wine vinegar

salt & pepper

1 ¼ cups sunflower oil

Juice of ½ lemon

1. Put the egg, mustard, vinegar and seasoning in a processor with the metal blade; process until blended.
2. With the machine on full speed, gradually add the oil through the feed tube in a steady stream.
3. When the mayonnaise is thick, remove the lid, add the lemon juice, and process to combine. Check seasonings. Store in a covered container in the refrigerator for up to 3 days.