

Two Minute Mayonnaise

Ingredients

- 1 large egg
- 1 tablespoon (15ml) lemon juice (from 1/2 a lemon)
- 1 teaspoon Dijon mustard
- 1 medium clove garlic, minced
- 1 cup (240ml) vegetable or canola oil
- Kosher salt

Ingredients

1. Place egg, lemon juice, and mustard in the bottom of cup or jar that just fits the head of your immersion blender. The egg/lemon juice mixture must reach the blades for this to work (see note). If the mixture does not reach the blades, double the recipe before attempting.
2. Add garlic, if using. Pour oil on top and allow to settle for 15 seconds. Place head of immersion blender at bottom of cup and turn it on high speed. Do not pulse or move the head. As mayonnaise forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified. Season mayonnaise to taste with salt. Refrigerate in an airtight container for up to 2 weeks.

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