



Whole Egg Mayonnaise

Mayonnaise, a simple emulsion of egg yolk and oil, is the base for many delicious sauces and dips, as well as being a great spread for sandwiches – and it's so easy to make! Salt plus acid, in the form of lemon juice or vinegar, help preserve and flavour it. A little mustard (prepared or dried) helps the emulsification and taste too. It's best if eggs are at room temperature when making mayo; I like to use a whole egg as well as an egg yolk as it gives a lighter result and is less wasteful. Chefs usually whisk mayonnaise by hand, but I find it easiest to make using a stick blender. You can make a half-quantity of this recipe using 1 whole egg (no egg yolk) and $\frac{3}{4}$ cup oil, with half the lemon juice, mustard and salt.

Makes about 350ml

INGREDIENTS

- 1 egg
- 1 egg yolk
- 1 tablespoon strained lemon juice, or more to taste
- 1 teaspoon mustard powder
- $\frac{1}{2}$ teaspoon salt flakes, crushed
- 1 cup vegetable oil



METHOD

1. Place egg, egg yolk, lemon juice, mustard and salt in the jug of a stick blender.
2. Blitz to combine well.
3. With the motor running, very slowly drizzle in the oil to form a thick emulsion.
4. Taste and add a little more lemon juice if you like a sharper flavour.
5. Transfer to an airtight container, cover and refrigerate.
6. Adjust the consistency with a little water if you want it thinner for a dressing or drizzling.
7. Store whole egg mayonnaise for up to 5 days.