

Homemade Mayonnaise

Photography by [Darren Bester](#)

Food is not complete without a good sauce! Be it a sandwich, a bowl of french fries, a roast dinner or even a dessert. Married with the right sauce, that dish reaches new heights! Of all the sauces, good old mayonnaise is right up there as one of the household favourites. Making your own mayonnaise is really easy and takes just 5 minutes. You can taste the difference & will find that the store bought versions simply won't cut the mustard anymore ...

Yield: Approximately 250ml

Ingredients:

2 Egg Yolks

1 heaped tsp Dijon Mustard

Squeeze of Lemon Juice

125ml Canola Oil

125ml Olive Oil

Pinch of Salt

Method:

In a blender, combine the egg yolks, mustard, salt & lemon juice and give a quick blend on a low speed to combine (bout 10 or so seconds). Slowly start trickling the oil into the mixture until you can see that it starts to thicken, once it starts thickening you can increase the flow of oil into the blender until all the oil has been combined. Taste and season accordingly. If too thick, add another dash of lemon juice.

Cooks Notes: Refrigerate if not serving immediately. Will keep for 3 days in the fridge. Add a crushed clove of garlic with the egg yolks, mustard, salt & lemon juice for a Garlic Aioli sauce - a nice variation with great flavour. ([Garlic Aioli](#))

