

Homemade Mayonnaise



<Ingredients (4 serve)>

2 Egg yolks (pasteurised egg)

30ml Rice vinegar

1 tsp Sea salt

200ml Vegetable oil

<Method>

1. Make the egg mixture

Put the yolks, salt and vinegar into a bowl and mix well.

2. Whip the mixture

Drop the oil little by little whipping with a hand-mixer. Once the mixture is getting creamy, you can add more oil with continuous whips. If you prefer thicker and creamier, add more oil.

3. Serve

You can keep it in a clean jar in a fridge up to 3 days.