



MYO – MAKE YOUR OWN MAYONNAISE (TM6, TM5)

⏱ 5 min. ⌚ 5 min. 🌱 easy 🍴 12 portions (300 g)

INGREDIENTS

250 g grapeseed oil or Safflower
1 egg, room temperature
1 tsp lemon juice or 1 tsp vinegar
1-2 tsp mustard, to taste (optional)
2 pinches ground black pepper
(optional)
½ tsp salt

USEFUL ITEMS

jug, sealable jar or container

THERMOMIX PARTS

measuring cup

KITCHEN EQUIPMENT

refrigerator

Preparation

1. Place a jug onto mixing bowl lid and weigh grapeseed or extra virgin olive oil into jug and set aside.
2. Place egg, lemon juice or vinegar, mustard (optional), pepper (optional) and salt into mixing bowl. Mix **1 min 30 sec/speed 4**, very slowly pouring oil onto mixing bowl lid letting it trickle into mixing bowl to emulsify. Serve as desired or transfer into a sealable jar or container and place into refrigerator until ready to use (see Tips).

TIPS

- For best results, all ingredients and mixing bowl must be at room temperature.
- If mayonnaise does not thicken, transfer into a bowl and set aside. Place an additional egg into mixing bowl and mix **1 min 30 sec/speed 4**, very slowly pouring reserved mayonnaise mixture onto mixing bowl lid, letting it trickle into mixing bowl.
- If you prefer to use olive oil. Opt for extra light olive oil to create a milder, more neutral-tasting mayo.

VARIATION

- **Garlic mayonnaise:** start by placing 1-2 garlic cloves into the empty mixing bowl and chop **3 sec/speed 8**. Proceed as per recipe.