

# MAYONNAISE

---

## INGREDIENTS

---

1 egg yolk

1 tsp Dijon mustard

1 cup olive oil

2 tsp white vinegar or lemon  
juice

## PROCEDURE

---

Bring the egg and mustard to room temperature in advance.

Mix egg and mustard with blender and add the oil slowly in a thin stream. The mayonnaise should begin to thicken. Continue to mix until all the oil is added and mayonnaise has set.

Add vinegar or lemon juice. Mix some more and season with salt and pepper.

Let the mayonnaise sit in refrigerator before serving. This allows the flavor to develop and time to thicken.