

# Homemade Mayonnaise (Easy)

The first time I saw homemade mayonnaise being made, I was blown away. It literally took just a few seconds to make a mayonnaise that's creamy, smooth and lightly tart.





Making my own mayonnaise always seemed daunting or just too laborious with all that whisking by hand. Once I was shown by a professional how easy it is to make using a stick blender, I have become slightly snobbish about store bought versions (although I'm sure they have their uses).

All you need is a stick blender and my simple instructions to create a really good mayonnaise. I've also added some tantalising ways to tailor your homemade mayonnaise for seafood, veggies or just a huge pile of potato wedges.



While my cook's notes will give you some ideas on how to jazz up your mayo, this is your chance to be creative.

Maybe a sun dried tomato and basil mayo? Or how about stirring through some Greek yoghurt for a little extra creamy tartness? A tablespoon of pesto sauce would really add extra flavour.

Your turn!

***Danielle***

Preparation Time: 5 mins      Quantity: 1 cup

## **Ingredients**

### **Basic Mayonnaise**

- 1 large egg
- 1 tbsp lemon juice
- 300 ml/10 fl oz oil (note 1)
- 1/4 tsp salt

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# Instructions

1. Select a tall narrow jar. Carefully crack the egg into the jar without breaking it.
2. Add the rest of the ingredients carefully, making sure that the egg remains whole.
3. Insert the blender with the blades covering the egg yolk. **Don't break the egg!**
4. Turn on the blender. **Do not move** the blender until you see long ribbons of mayonnaise forming (10 seconds).
5. Move the blender up slowly to incorporate the oil on the surface. You may need to move the blender up and down a couple of times.
6. Your homemade mayo is ready. Taste. Fine tune the flavour with more salt or lemon juice if required.

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## Notes

1. A neutral flavoured oil like grape seed or sunflower oil is what is usually recommended when making a mayonnaise. I've tried grape seed and vegetable oil and have been happy with the results. Although, if I had to make a choice, I'd pick grape seed oil. It really is lovely. Olive oil is deemed to be too strong flavour wise, and may result in a slightly bitter tasting mayonnaise; but I can't say as I haven't tried.

## Cook's Notes

Here are a few ideas on how to customise your mayo with whatever you're serving up.

1. **Tartare Sauce:** Add finely chopped quantities of the

following: 2 tbsp capers, 2 tbsp gherkins, 3 tbsp parsley, 1 tbsp chives, 1 scallion/shallot to 1 cup of basic mayonnaise. Stir well.

2. **Mustard Mayo:** Add 1 tbsp of Dijon mustard, 2 tsp horseradish and 1 tsp Worcestershire sauce to 1 cup of basic mayonnaise. Stir until smooth.
3. **Anchovy Mayo:** Mash 5 anchovies. Stir them through 1 cup of basic mayonnaise.
4. **Curry Mayo:** Add 2 tsp curry powder, a big pinch of cayenne pepper and paprika (any type) and the juice of 1/2 a lime to 1 cup basic mayonnaise.