

HOW TO MAKE MAYONNAISE

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Standard Recipe

Ingredients:

- 1 Egg yolk
- ½ tsp mustard
- Pinch of salt
- ½ cup extra virgin olive oil
- 1 Tbsp. lemon juice

Method of preparation

- Gather all ingredients and hold at room temperature – this is important as it will emulsify more easily.
- In a bowl start to whip the egg yolk until frothy, add the mustard, and a pinch of salt.
- Start to drizzle the oil in a very slowly and whip vigorously until all the oil is incorporated. A whisk works ideally for this, though an electric mixer can also be used.
- If it starts to get too thick slowly add lemon juice and continue adding the oil until you achieve the correct consistency.
- Adjust the seasoning and refrigerate immediately.
- You may ferment the mayonnaise by adding 1 Tbsp of whey and leaving it on the counter for 24 hours.

Troubleshooting Tips

- Too thin – not enough oil was added or too much lemon juice or vinegar.
Remedy: continue adding oil until mixture thickens
- Too thick – too much oil was added for the amount of yolks, not enough lemon juice or vinegar.
Remedy: adjust formula, add more lemon juice, vinegar
- It breaks – inadequate emulsification when mixing.
Remedy: whisk vigorously, adding oil slowly
Oil too cold when added – use room temperature oil
Oil added too quickly – add another yolk and add oil slowly