

# Homemade Mayonnaise

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Preparation: 15 to 30 minutes  
Cooking:  
Serves: 10  
Cuisine: European  
Meal: Other  
Season: Summer



Classic recipe.  
You can prepare it and store it in the fridge for later use.

## Notes

- \*\* Vinegar is optional. You can do it with lemon juice only.
- \*\* With Honey Mustard tastes even better and gives it a personal touch.
- \*\* If you want, you can tone down a bit the cholesterol load by adding some avocado (palta) purée. This is easy to do. Just empty a ripe avocado with a spoon and smash the stuff with a fork.

## Ingredients

3 Egg yolks  
50 ml Olive oil, extra-virgin  
1 Lemon

Vinegar  
Mustard  
Salt and pepper

## Directions

1. Combine the egg yolks, salt, and pepper in a bowl. Carefully add the mustard, lemon juice and vinegar.
2. Then, mixing constantly, add the oil to the previous mix and keep whipping vigorously until the mixture emulsifies and becomes rather creamy (like in the picture).
3. For best results, refrigerate for 1 hour before using.

