

Mayonnaise

Ingredients

1 tablespoons freshly squeezed lemon juice or white or red wine vinegar

1 Egg yolks

1 tablespoon Dijon mustard

1/4 tea spoon fine sea salt, or to taste

1 Cup grapeseed oil

Freshly ground black pepper to taste

Method

1. In a large bowl using a hand blender whisk together the egg yolk, vinegar or lemon juice and mustard until nice and thick.
2. Add half of the oil in a slow stream, whisking constantly until the dressing is well blended.
3. Whisk in the remaining oil in a slow stream.
4. Season with salt and pepper.
5. Taste add more salt or lemon if needed.
6. The mayonnaise can be prepared ahead and refrigerated, in an airtight container, up to 5 days.