

Homemade mayonnaise

Ingredients required for 4 persons

Preparation time 15 minutes

Difficulty easy

Ingredients

2 egg yolks
1 EL lemon juice
1 EL mustard oil
5 EL flaxseed oil
2 EL cream
1 Prise pepper
1 Prise salt
parsley



Preparation

Beat egg yolks and salt. Slowly stir in half of the oil until thick - the oil should not be too cold. Add the other half drop by drop and alternate with lemon juice. Stir in cream and herbs with a whisk or hand blender if desired. Season with sugar, pepper and salt. Garnish with parsley.

By the way

Make sure to only use fresh and high-quality eggs. Keep refrigerated and consume quickly.