

mayonnaise

Equipment:

bowl, knife, chopping board, measuring cups and spoons, whisk

Ingredients:

3 egg yolks -at room temperature
pinch of salt (murray river or sea)
lemon juice
300ml olive oil
white pepper OR tabasco

Method:

You need quite a large bowl, as you have beat the egg yolks, so you need a bit of room.

Crack and separate eggs, putting the yolks in the bowl. (put the whites into a small labeled container in the freezer, we will use these another day)

Place the bowl on a non-slip mat. Whisk yolks, salt and 1 TBLSPN lemon juice until smooth.

Gradually beat in oil with a whisk, adding the first bit approximately one tablespoon at a time and beating very well after each.

After a third of the oil has been added, the rest can be added in a thin, steady stream, beating all the while. (This is easiest to do if you have a helper to pour while you beat).

Taste, and adjust with drops of lemon juice, salt, tabasco OR pepper. If you have any left put in a small sealed container in the fridge.