

## Making Mayonnaise with a Mixer

Contributed by sean

It really is easy peasy. This is what I do (other people will have different rituals/recipes, this one works for me).

Two eggs

Rice Vinegar (Or Lemon Juice)

400ml Oil (I use about 350ml Sunflower plus 50ml EV Olive Oil)

Mustard Powder (You can use pre-made Dijon mustard if you prefer.)

It is important that everything is at room temperature, so if you're some sort of loon and keep your eggs in the fridge take them out well in advance.

Put the egg yolks into your mixer's bowl with a scant teaspoon of mustard powder and a pinch of salt.

Beat this until nicely homogenised before starting to add the oil, a drop at a time.

When you've added about 100ml of oil add a teaspoon of vinegar or lemon juice. You can start to add the oil a bit faster now if you like/feel confident.

If the mixture starts to split at the edges don't panic, just stop adding oil until it's got itself back together. Add another teaspoon of vinegar about half way through.  
When all the oil has been incorporated taste for seasoning. If you like your mayo slightly lighter or runnier you can let it down with a bit of water or beaten egg white at this stage.

If you have any questions, suggestions or interesting mayonnaise related anecdotes please raise them on our forum.