

BASIC MAYO RECIPE

1 1/4 cups (divided) light olive oil
1 egg
1/2 tsp salt
1/2 tsp dry mustard powder
juice of 1/2 a lemon

Mix one egg and 1/4 cup of the olive oil in a Ninja or with an immersion blender. Blend until combined, just a few pulses. Then begin slowly pouring the remaining olive oil into the Ninja and continuously mixing. Go slowly or it will not combine properly and your mayo will separate.

After you've mixed in all of the olive oil and the mixture has emulsified add in the salt, mustard powder and lemon juice and blend until combine thoroughly.