

Mayonnaise

Ingredients:

EGG YOLKS	60 G	CAYENNE PEPPER	
WHOLE EGGS	2	GRAPSEED OIL	750 ML
MUSTARD	150 G	SHERRY VINEGAR	AS NEEDED
SALT			

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Yolks Eggs Salt Cayenne pepper Mustard	60 g 2 – – 150 g	Put in bowl	–	700 rpm	10 sec		
2	Grapeseed oil	750 ml	Pour oil through spout in a good steady drizzle	–	2,500 rpm	1 min		
3	Sherry vinegar	As Needed	Add and mix for a few seconds	–	2,500 rpm			Taste and adjust seasoning



CHEF'S TIP

Use whole eggs for a stiffer mayonnaise.

