



Homemade mayo

Delicious homemade mayo.

Serves: 6, Prep time: 00:15, Cook time: 00:00

Instructions

In a blender (low speed, max on 2) mix the 2 eggs, dry mustard, sea salt and 1/2 of cup of oil, mix for about 1 minute.

Keep the blender going on low speed (i use 1 or 2 at the max), while blending keep adding the rest of the olive oil. Make sure you are drizzling (DO NOT POUR ALL AT ONCE) the oil super slow. THIS IS KEY

Ingredients

- 1 1/2 cups avocado oil or olive oil
- 2 pasture raise eggs
- 2 tablespoon Lime juice
- 1 teaspoon dry mustard powder
- 1 teaspoon sea salt

IN ORDER TO MAKE THE MAYO IN THE
RIGHT CONSISTENCY. Once you
added all the oil your mayo is
ready.

Usually will last 1 week in the fridge.