



MAKE YOUR OWN MAYONNAISE

Mayonnaise is such a sumptuous sauce and the Spanish use it to accompany everything from seafood to salad. It can be spiced up with garlic or paprika or thinned to make the perfect salad dressing.

Ingredients:

2 free-range egg yolks
1 heaped teaspoon Dijon mustard
500 ml mixed oils
1-2 tablespoons white wine vinegar
½ lemon
sea salt

Recipe by @JamieOliver

Preparation:

Whisk the egg yolks in a bowl, then add the mustard and whisk together. Gradually add about half the oil, very slowly at first, whisking continuously for around 3 to 5 minutes, or until thickened. Once you've added about half the oil, whisk in 1 tablespoon of vinegar – this will loosen the mixture slightly and give it a paler colour. Continue to gradually add the remaining oil, whisking continuously. Season with a pinch of salt, a squeeze of lemon juice and a little more vinegar, if needed. Store in a sterilised jar in the fridge for up to one week.