

# MAYONNAISE



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**Preparation :** 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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**Ingredients :** 1 bowl

- 300 ml groundnut oil - 1 tbsp strong mustard - 2 tbsp white wine vinegar (optional) - 2 egg yolks - salt, pepper

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1. Put the egg yolks, mustard and 1 tbsp of oil in the mini bowl.
2. Blend for 20 seconds. Then, while the machine is still running, add half the oil via the feed tube, starting with a thin trickle and increasing the flow as the mixture starts to thicken.
3. Add the seasoning, switch the processor back on and gradually add the rest of the oil as before. If you are using vinegar, add it at the very end.

**Chef's tip :**

Make sure all the ingredients are at room temperature before you begin. For a lighter mayonnaise, use whole eggs.

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Compact 3200 ■

CS 5200 ■