MAYONNAISE

(Courtesy Sally-Ann Creed)

Ingredients:

2 egg yolks

1 teaspoon mustard

3 teaspoons lemon juice

1/2 cup olive oil

 $\frac{1}{2}$ coconut oil (solid oil must be in liquid form – warmed in sun)

Method:

Put the yolks, mustard and 1 teaspoon of lemon juice into a blender and mix well

Whisk vigorously while dripping the oil in drop by drop

As you add more oil, an emulsion will form, the mayonnaise will start to thicken and oil can be added faster at this point

When all oil is weLL mixed and the mayonnaise is thick, add rest of the lemon juice and taste. Add salt and pepper.