Homemade mayonnaise

1 It's crucial, that all ingredients are at room temperature, otherwise your ingredients may not emulsify properly. If you keep your eggs in the fridge, just break one open into a small bowl and let come to room temperature on the counter within an hour. (Do the same with mustard and lemon juice if necessary.)

2 Add the ingredients to a tall plastic beaker (or similar), start with the egg, mustard, lemon juice and spices (I use 1/4 tsp, filled with about 3/4 salt and 1/4 black pepper - but feel free to adapt this to your own liking) and end with the sunflower oil. Don't use olive oil for this preparation method, it is very likely to turn bitter .

3 Place the handheld blender on the bottom of your container, making sure to cover the egg with it. Start mixing on medium to high speed (some use the pulse function, but I never do) until the bottom part starts to emulsify and you can spot yellowish streaks of mayonnaise slowly making their way to the top. Now - very slowly - start moving the immersion blender upwards until all of the oil is incorporated and you have a smoothly textured mayonnaise. That's it. Enjoy immediately or keep cool and well covered in the fridge for another day.

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Recipe source: inspired by Tim Mälzer, Petra and others

Active time: less than 5 minutes

Ingredients:

- 1 fresh egg (M or L), preferably organic
- 1 tsp mustard (e.g. Dijon)
- 1 tbsp lemon juice or vinegar (or a mix of both)
- fine sea salt
- freshly ground black pepper
- 250 ml sunflower oil

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