

# Traditional homemade mayonnaise

[View recipe on the website](#)

## Ingredients

- 1 green egg
- 1 tsp mustard
- a pinch of salt
- 1 tsp lemon juice/vinegar
- 100 ml oil.

## Instructions

1. Procedure: Liquid ingredients (egg, juice/vinegar), mustard and spices always go to the bottom, and oil is poured on top.
2. Beating: Lower the blender all the way to the bottom, put it close to the egg and turn on the maximum speed. Do not lift the blender for the first 5-10 seconds! When you see a thick, white emulsion forming at the bottom, slowly and steadily lift the blender up until it mixes in all the oil.

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