Basic mayonnaise

Ingredients

- 2 egg yolks, at room temperature
- 2-3 tsp fresh lemon juice
- Pinch of salt
- 200ml olive oil
- Freshly ground white pepper

Method

1. Place the egg yolks, 2 tsp of the lemon juice and a pinch of salt in a large glass or ceramic bowl (lemon juice may react with a metal bowl, giving the mayonnaise a slightly bitter flavour). Place the bowl on a damp cloth to stop it from moving while you are whisking. Use a balloon whisk to combine mixture until it begins to thicken.

2. Pour the olive and vegetable oil into a measuring jug. Pour a few drops of the oil into the egg-yolk mixture and whisk until well combined. Continue adding oil in one of two ways: either pour it in a thin steady stream down the side of the bowl, whisking constantly (this is easier if there is someone helping you), or add 1 tablespoon of oil at a time, whisking well between each addition. It is important to whisk the oil in gradually. If it is added too quickly, you may have problems incorporating (emulsifying) the oil and the mayonnaise could separate or curdle.

3. Once all the oil has been incorporated, taste the mixture and adjust the seasoning with extra lemon juice, salt and pepper if desired. Transfer to a small airtight container. Place a piece of plastic wrap directly on the surface of the mayonnaise (to prevent a skin from forming) and cover with a lid. Place in the fridge and use as required.