Olive oil mayonnaise

Prepare yourself for a very special culinary experience! This homemade olive oil mayonnaise is not only a classic, but also a real addition to many dishes. With its silky texture and aromatic extra virgin olive oil, it will take your favorite dishes to a new level.

Zutaten
1 Portionen

3 Egg yolk
10 ml Byodo Apple Balsam
Byodo sea salt
1 TL Tarragon mustard
90 ml Byodo classic frying oil
Pepper
1 Splash Lemon juice
50 ml Byodo extra virgin olive oil, from Italy
Cayenne

Zubereitung

For this recipe, it is important that all ingredients are at the same temperature.

Mix the egg yolks with the lemon juice, vinegar and mustard using a hand blender and then slowly pour in the oils. Whisk the mayonnaise continuously while whisking.

Finally, season with salt, cayenne and pepper and refine with lemon to taste.

The olive oil mayonnaise tastes great with meat, fish and vegetables.