

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Beat the egg yolks in a bowl until thick.

Beat in the salt, pepper, mustard and sugar. Add the oil, drop by drop, whisking vigorously between each addition of oil so that it is absorbed completely before the next drop.

As the mayonnaise becomes thick and shiny the oil may be added in a thin stream.

Finally add the lemon juice or vinegar.

Note : The mayonnaise may curdle if the oil is cold, or is added too quickly or if the yolks are stale.

To serve a curdled mayonnaise whisk a fresh egg yolk and gradually whisk in the curdled mayonnaise.

Alternatively whisk in a teaspoon of warm water until the mayonnaise is thick and shiny.

The mayonnaise may be conveniently made in a mixer. The procedure remains the same. If a lighter mayonnaise is required the whites of the eggs may be used along with the yolks. In this case it is necessary to use a mixer for complete blendings.

