

Lemon Mayonnaise

Ingredients: ½ garlic glove 2 egg yolks 1 tablespoons lemon juice 300ml vegetable oil Salt and pepper	Equipment: Large mixing bowl Whisk Citrus juicer Tablespoon measure Small jug
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<ol style="list-style-type: none">1. Peel and crush the garlic juice the lemons and separate the eggs.2. Place the garlic and egg yolks in a large bowl. Whisk together.3. Whilst whisking gradually add the lemon juice. Mix well.4. Gradually add the oil, once all the oil has been add the mayonnaise should look smooth and thickened. Be careful not to add the oil to fast or the mixture will separate.5. Season with salt and pepper to taste.	
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