

# Homemade Mayonnaise

Recipe By *Michael Gershkovich*



Cooking and Prep:  4 h

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Kosher.com

Exclusive

## Ingredients (10)

### Mayonnaise

- 3 egg yolks, pasteurized
- 1 tablespoon **Blanchard & Blanchard Mustard**
- 1-2 tablespoons **Kedem White Wine Vinegar**
- 1/2 teaspoon salt, divided
- 1 cup olive oil, divided

1-2 tablespoons water

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## Flavored Dip

1/2 cup fresh mayonnaise (above)

2 tablespoons fresh tarragon, chopped finely

1/4 teaspoon black pepper

1/2 clove thinly sliced garlic

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## Start Cooking

### Prepare the Mayonnaise

1. Whisk egg yolks, mustard, vinegar, and 1/4 teaspoon salt.
2. Add 3/4 cup oil slowly and steadily, while whisking until consistency becomes thick and creamy. Add water and remaining salt to loosen up the emulsion.
3. Add remaining oil slowly, while whisking.
4. Let set in fridge for a few hours before using.

### For a Flavored Dip

1. Mix toppings into half a cup of fresh mayonnaise and stir.
2. Serve with fresh vegetables.