

MACADAMIA MAYONNAISE

Preparing Time: 10 Minutes

Cooking Time: 0 Minutes

Servings: 300ml

INGREDIENTS

- 3 egg yolks
- 5 ml salt
- 15 ml lemon juice
- 300 ml macadamia oil

INSTRUCTIONS:

1. Place the egg yolks, lemon juice and salt in a large bowl and whisk vigorously until mixture begins to thicken.
2. Add the macadamia oil slowly, whilst continuing to whisk until well combined.
3. Once all the oil has been combined, cover with cling film and refrigerate before serving.

