

# CANOLA MAYONNAISE

*Yield: 1 pint*

| <b>Ingredients</b>    | <b>Amounts</b> |
|-----------------------|----------------|
| Pasteurized egg yolks | 2              |
| White wine vinegar    | ½ oz.          |
| Water                 | ½ oz.          |
| Dijon mustard         | 1 tsp.         |
| Canola oil            | 1½ cups        |
| Salt                  | ½ tsp.         |
| Pepper                | ¼ tsp.         |
| Lemon juice           | 2 tsp.         |

## **Method**

1. In a bowl, combine the yolks, vinegar, water and mustard. Mix them together with a balloon whip until the mixture is slightly foamy.
2. Gradually add canola oil in a thin stream, constantly beating them with a whip until they are incorporated and the mayonnaise is thick.
3. Adjust the flavor to taste with the salt, pepper and lemon juice.
4. Refrigerate the mayonnaise immediately.

**Note:** To make sun-dried tomato mayonnaise, add ½ cup chopped sun-dried tomatoes, 1 teaspoon minced garlic, and 1 teaspoon toasted and ground fennel.