

# Home-made Mayonnaise

Learn to make classic homemade mayonnaise from scratch with this traditional French recipe. Creamy, rich, and perfect for sandwiches and salads.

10 min

PREP

25 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Home-made Mayonnaise

## Ingredients

- 1 egg yolk
- 1 tbsp flour
- 1 cup olive oil
- 1 lemon
- 1 tsp salt
- 0.75 cup water

## Instructions

- 1 Make the flour base**

Whisk 1 tablespoon flour with 3/4 cup water in a small saucepan until completely smooth with no lumps.
- 2** Cook over medium heat, stirring constantly, until the mixture thickens to a custard-like consistency that coats the back of a spoon, about 3-5 minutes.
- 3** Transfer the cooked flour mixture to a mixing bowl and let cool completely to room temperature, about 15-20 minutes.
- 4 Add egg and seasonings**

Whisk 1 egg yolk and 1 teaspoon salt into the cooled flour mixture until well combined and smooth.
- 5 Create the emulsion**

Using a whisk or electric mixer, beat the mixture while adding 1 cup oil drop by drop at first, then in a thin steady stream once the mixture begins to thicken and turn pale yellow.
- 6** Continue beating until all oil is incorporated and the mayonnaise is thick, creamy, and holds its shape when the whisk is lifted, about 5-8 minutes total.
- 7 Finish and adjust**

Whisk in 1 tablespoon lemon juice until fully incorporated.
- 8** Taste and adjust seasoning with additional salt or lemon juice as needed.

## Tips

Ensure all ingredients are at room temperature before starting to help create a stable emulsion and prevent breaking.

Cook the flour mixture until it's completely smooth and has the consistency of thick custard to avoid any lumpy texture in the final product.

Add the oil very slowly while whisking constantly - rushing this step can cause the mayonnaise to break and separate.

Use a neutral-flavored oil like canola or vegetable oil for the best results, as strong-flavored oils can overpower the delicate taste.

Taste and adjust the lemon juice and salt at the end - the acidity and seasoning should be balanced to your preference.

If the mayonnaise becomes too thick, thin it with a teaspoon of warm water whisked in gradually.

Store in a clean glass jar in the refrigerator and always use clean utensils to prevent contamination and extend shelf life.