

Pratik Mayonez

Learn to make homemade mayonnaise with this Turkish-style flour-thickened recipe. Creamy, stable, and perfect for all your favorite dishes.

10 min

HAZIRLIK

25 min

PIRME

35 min

TOPLAM

4

PORSİYON

Easy

ZORLUK

Pratik Mayonez

Malzemeler

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

Yapılı???

- Prepare the flour base**

Whisk 1 tablespoon flour with 3/4 cup water in a small saucepan until completely smooth with no lumps visible.
- Place the saucepan over medium heat and stir constantly with a whisk for 3-5 minutes until the mixture thickens to a pudding-like consistency that coats the back of a spoon.
- Transfer the thickened flour mixture to a clean bowl and let cool completely to room temperature, about 15-20 minutes, stirring occasionally to prevent a skin from forming.
- Make the mayonnaise**

Add 1 egg yolk and 1 teaspoon salt to the cooled flour mixture and whisk vigorously until completely smooth and well combined.
- Begin whisking the mixture rapidly while adding 1 cup oil literally drop by drop at first, continuing until the mixture begins to thicken and emulsify after about 1/4 cup of oil has been added.
- Continue whisking vigorously while increasing the oil flow to a very thin stream, adding the remaining oil slowly until all oil is incorporated and the mayonnaise is thick and creamy.
- Whisk in 1 tablespoon lemon juice until fully incorporated and the mayonnaise is smooth and glossy.
- Taste and adjust seasoning with additional salt if needed, then transfer to a clean jar or container for storage.

?puçlar?

Use room temperature ingredients for easier emulsification - cold oil and eggs don't combine as readily and can lead to separation.

Cook the flour mixture until it's thick enough to coat the back of a spoon, resembling a light pudding consistency for the strongest base.

Allow the flour base to cool completely before adding the egg yolk to prevent cooking the egg and ruining the texture.

Add oil gradually at first - start with drops, then increase to a thin stream once the emulsion begins to form and thicken.

Keep whisking continuously in the same direction to maintain the emulsion and prevent separation during oil incorporation.

Taste and adjust seasoning at the end - you may need additional salt or lemon juice depending on your oil choice and personal preference.

If the mayonnaise becomes too thick, thin it with small amounts of lemon juice rather than water to maintain stability.

Store in the coldest part of your refrigerator and always use clean utensils to prevent contamination and extend shelf life.