

Homemade Mayonnaise

Discover how to make rich and creamy homemade mayonnaise from scratch using simple, fresh ingredients. This easy recipe uses Pace Farm egg yolks, a little lemon juice, white wine vinegar and a hint of mustard to create a smooth, velvety texture with a bright, fresh flavour. Perfect as a base for sandwiches, wraps, salads, dips and dressings, this homemade mayonnaise is free from preservatives and packed with natural goodness. With just 15 minutes of prep and 20 minutes of cooking, this recipe creates enough mayonnaise for four servings. Whisk slowly while adding the oil to achieve the ideal creamy consistency, then chill until needed. Elevate everyday dishes with the fresh, tangy flavour of homemade mayo made the traditional way, adding a wholesome touch to any meal or snack.

Prep:	15 min
Cooking:	20 min
Serves:	4
Makes:	1 jar

Ingredients

- 2 large Pace Farm egg yolk
- 1 1/2 teaspoons fresh lemon juice
- 1 teaspoon white wine vinegar
- 1/4 teaspoon mustard
- 1/2 teaspoon salt plus more to taste
- 3/4 cup canola oil, divided

Method

1. Mix the lemon juice, egg yolk, mustard, vinegar and ½ teaspoon of salt in a medium bowl.
2. In a slow steady stream, gradually add ¼ of the oil whisking constantly.
3. Whisk until the mayonnaise is thick.
4. Cover and chill.