

## MAYONNAISE



Category: Sauces

Created: on 2017-03-23  
 Qualified by: Supercook TR  
 Suggested by: ChefMatteo  
 Total preparation time: 3  
 Minutes

### INGREDIENTS FOR 8 SERVES

<b>1 piece</b>	egg
<b>2 piece</b>	egg yolk
<b>1 tablespoon 15ml</b>	mustard
<b>1 pinch</b>	salt
<b>1 pinch</b>	black pepper
<b>1 piece</b>	lemon, juiced
<b>1 tablespoon 15ml</b>	wine vinegar
<b>200 milliliter</b>	olive oil
<b>200 milliliter</b>	sunflower oil

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).