

Mayonnaise (easy recipe)

4 servings

1 egg (room temperature)
2.5 dl rapeseed oil
1 tsp Dijon mustard
2 tsp white wine vinegar
2 tsp dried tarragon
2 tsp salt
2 tsp white pepper

Crack the egg into a blender-sized bowl.

Add the Dijon mustard and vinegar.

Carefully pour in the rapeseed oil.

Carefully lower the blender to the bottom of the bowl.

Start whisking and slowly raise the mixer upwards. Blend until the mayonnaise has a fluffy consistency.

Add the tarragon, salt and pepper

Season with salt and pepper.