

Mayonnaise sauce

Recipe for 4 persons

Description

Basic sauce emulsified cold

Note

You can use olive oil or another, and add the chopped garlic if you wish. Many sauces as (cocktail choron tartare, aioli ... etc) are made on the basis of mayonnaise.

Ingredients

For the mayonnaise sauce

- 1 Unit(s) Egg yolk
- 15 Ml Maille dijon mustard
- 200 Ml Canola oil
- 1 Pinch(es) Sea salt flakes
- 3 Turn(s) White pepper

Preparation

- Preparation time **15 mins**

Preparation for the mayonnaise sauce

In a bowl, combine the egg yolk, mustard, salt and pepper. Mix the ingredients with a whisk and let stand 5 minutes on the counter. Thereafter, without beating, gradually pour the oil into the bowl. Do not stop mixing until a nice firm mayonnaise. Adjust seasoning if necessary. Keep the sauce in the refrigerator until serving time.

Bon appétit!