

Tuna mayonnaise with the magimix

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For the Thermomix mayonnaise :

150g of oil

1 egg yolk

1 tablespoon of mustard

1 tablespoon of vinegar

Salt and pepper For the Thermomix tuna :

1 large can of tuna

1 hard-boiled egg

For the Thermomix mayonnaise :

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To weigh the oil, close the Thermomix bowl, place a small container on top, then press the Thermomix scale button and pour the oil into this container. Set aside.

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Place the whisk in the Thermomix bowl.

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Add the egg yolk, mustard, vinegar, salt, and pepper to the Thermomix bowl.

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Place the measuring cup on the lid.

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Mix for 4 minutes at speed 3.5.

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Meanwhile, pour the oil over the lid to drip it slowly inside the Thermomix bowl through the opening.

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Transfer half of the mayonnaise to a bowl and store it in the fridge to use for other preparations.

For the tuna :

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Add the tuna and hard-boiled egg to the Thermomix bowl.

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Set for 30 seconds at speed 4.

Enjoy very cold, as an appetizer or snack