

Mayonnaise without mustard with the magimix

Mayonnaise without mustard with the magimix

2 min	2 min 0 min	2 min 0 min 2 min	2 min 0 min 2 min 2/10
2 min 0 min 2 min 2/10 5	2 min 0 min 2 min 2/10 5 5	2 min 0 min 2 min 2/10 5 5 12	

2 min 0 min 2 min 2/10 5 5 12

200g of oil

1 egg

1 tablespoon of vinegar

Salt

Pepper

200g of oil
<span itemprop="r

Â»

Put the egg, vinegar, salt, and pepper in the bowl of the Thermomix.

Â»

Set for 30 seconds at speed 2.

Â»

Insert the whisk, close the bowl.

Â»

Place the measuring cup and pour the oil onto the lid (The oil will drip slowly).

Â»

Set for 4 minutes at speed 3.5.

Your mayonnaise is ready