

Mayonnaise with the magimix

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2 min	2 min 3 min	2 min 3 min 5 min	2 min 3 min 5 min 2/10
2 min 3 min 5 min 2/10 7	2 min 3 min 5 min 2/10 7 4	2 min 3 min 5 min 2/10 7 4 19	

2 min 3 min 5 min 2/10 7 4 19

200G oil
2 egg yolks
1 tablespoon of mustard
1 teaspoon mustard
1 tablespoon vinegar
1 pinch of salt
1 pinch of pepper

**200G oil
**

To cook this ultra-quick foolproof Thermomix mayonnaise recipe :

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Weigh the oil and put it in a bowl.

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Put the different mustards, egg yolks, vinegar, salt, and pepper in the Thermomix bowl with the whisk attachment.

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Close the bowl, put the measuring cup back on, and program 3 minutes at speed 4.

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Pour the oil onto the lid while the Thermomix is running to slowly drizzle the oil through the lid, so it flows gently through the spout of the measuring cup.

It's ready. Yum ;)