

# Classic Mayonnaise

Total: 5 min · Prep: 5 min · 3 servings · Easy · Sauces & Dressings

Vegetarian

Gluten-Free

Dairy-Free



## INGREDIENTS

2 pc Eggs

15 g Mustard

1.5 tbsp Lemon juice

0.5 tsp Sugar

0.5 tsp Salt

0.25 tsp Ground pepper

160 ml Oil (avocado or walnut oil recommended)

## INSTRUCTIONS

- 1 In a blender, mix all ingredients except the oil until smooth, until the yellow yolk color disappears.
- 2 Then, add oil in a thin stream while beating, continuing to mix until a thick mayonnaise forms.
- 3 Add chopped basil leaves and mix well again to get a thick and uniform bright green sauce.

**Nutrition per serving:** 513 kcal · Protein 4.0 g · Fat 53.0 g · Carbs 2.0 g · Fiber 0.3 g