

CRUNCH TIME

Mayonnaise



Serve information:
1 Bowl Vinaigrette, 1 Bowl Mayonnaise, 1 Bowl Salad Dressing

INGREDIENTS:

50g Dijon mustard
15ml Balsamic vinegar
250ml Canola oil

INGREDIENTS:

50g Dijon mustard
1 Egg
15ml White wine vinegar
250ml Canola oil

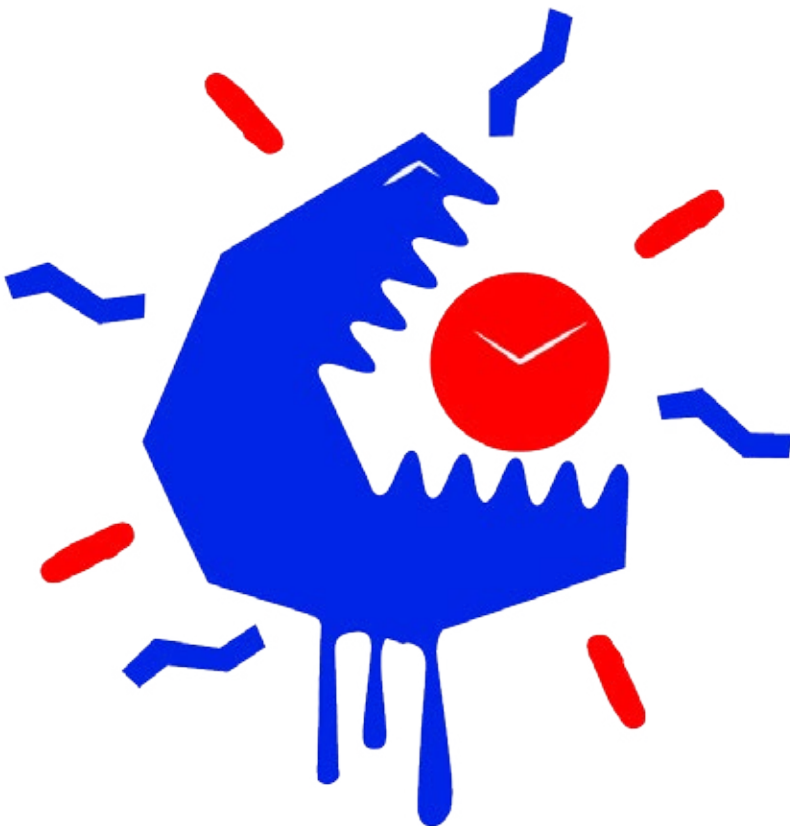
EQUIPMENT:

2 Bowls
2 Whisks
Several spoons



METHOD:

1. First we are going to make a salad dressing, called Vinaigrette, without an emulsifier.
Place mustard and vinegar in the bowl and mix until combined
2. While mixing, very slowly drizzle oil into the mixture.
3. Now we are going to make Mayonnaise with an emulsifier.
Separate the eggs and set aside the egg whites
4. Place the mustard, egg yolks and vinegar into a bowl and mix until combined
5. While mixing, very slowly drizzle the oil into the mixture
6. Compare the Vinaigrette and Mayonnaise



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