

# Homemade Honey Mayonnaise (from scratch!)

## What you will need

- 200ml sunflower or vegetable oil
- 100ml mild olive oil
- 2 egg yolks, at room temp
- 1 TSP Dijon mustard
- Large squeeze of lemon juice
- 1 TBSP AB's Yellowbox or Rainforest Honey
- sea salt and pepper (to taste)
- approx 1/2 TSP white wine vinegar
- 1 TSP finely chopped basil OR tarragon (optional)

## Method

Pour the oils into a measuring jug. Put the egg yolks in a steep-sided mixing bowl with the mustard, lemon juice and a pinch of sea salt.

Beat well with a hand-held electric whisk, then start adding the oil VERY gradually, a short dribble at a time, beating each addition into the yolks before adding *more*. *Make sure the oil is incorporated into the emulsion as you go.* Don't be tempted to pour it in all at once!

After you've added about half the oil, increase speed, as the mayonnaise will be more stable. If your mayonnaise splits, whisk in another egg yolk and slowly add another 150ml of oil (two-thirds sunflower and one-third mild olive oil).

Whisk in the AB's Honey, taste and add the vinegar or more lemon juice. Adjust the seasoning to taste. Stir in the tarragon or basil (if using).