

Basic Eggless Mayo

Time to prepare: 5-10 minutes

Difficulty: Very Easy

Utensils: Blender / Food processor / Immersion blender

Adaptable: Yes

Vegetarian: Yes

Vegan: Yes

Dish origin: [...]

Ingredients:

- Soy milk or Aquafaba (water from cooked chickpeas)
- 1 tablespoon vinegar of choice or lemon juice
- 150-250 ml of neutral tasting oil, or if you want the flavor of the oil to be part of the recipe a cold pressed oil of your choice. The amount depends on how slow you pour it and the mixture emulsifies
- 1 teaspoon white miso paste or sea salt for soy free option

Optional:

- 1-2 tablespoons mustard
- 1 teaspoon liquid sweetener of choice
- 1 teaspoon black salt (if you want a bit of egg-like taste)
- A pinch of turmeric powder (mostly for color but it has great health benefits)
- Any other spices you might want to add

Preparation:

Add all the ingredients except the oil to your blender, food processor, or, if using an immersion blender to your container of choice. Blend on mid speed and once the mixture is more or less homogeneous start slowly pouring the oil with the blender/food processor/immersion blender still running until the mixture starts to emulsify and the desired thickness is achieved. Pour your mayo into a container with a lid and store it in the fridge for up to 1 month.

Tip: The mixture emulsifies better if the soy sauce or aquafaba are cold.

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