



DUCK EGG MAYONNAISE BY SLIM PALATE

PREP TIME

15 mins

TOTAL TIME

15 mins

(PICTURE BY DELICIOUS EVERYDAY)

INGREDIENTS

- 1 pasture raised **duck egg** yolk (you can substitute 1 large chicken egg yolk but will miss out on the incredible flavor and amazing thickness the duck egg gives)
- 1 cup **macadamia nut oil** or **avocado oil** (I used and love the taste of **macadamia nut oil** in this)
- 2 teaspoons lemon juice
- 1 heaping teaspoon **Dijon mustard**
- pinch of salt

INSTRUCTIONS

1. Measure out oil into a measuring cup for pouring and either pour it out of the measuring cup or pour the measured out oil into a squirt bottle and use that. (utilizing a squirt bottle is much easier to control than pouring out of a measuring cup in my opinion but a measuring cup will work fine too.)
2. Pull out a separate dish to pour the egg whites from the egg to store in. (you can use these egg whites for whatever you want just keep it out of the mayo)
3. Carefully crack egg making sure not to break the yolk and carefully pour yolk onto hand and on top of fingers close together making a small grate for the egg whites to sift and fall through.
4. Place only the egg yolk into the medium sized bowl and add 1 teaspoon of the lemon juice, Dijon mustard and pinch of salt.
5. Whisk the ingredients together until thoroughly combined and slowly begin adding oil drop by drop while continuing whisking. (do not add the oil in a stream yet, keep adding it drop by drop and continue whisking)
6. Once the mixture begins to thicken quickly add remaining teaspoon of lemon juice and start whisking again.
7. This time begin whisking vigorously and continue adding the oil drop by drop a little bit faster than before, while whisking.
8. Once it begins to start thickening more you can start adding the oil in a slow and steady stream while continuing whisking.
9. Continue adding oil in a slow and steady stream while continuing whisking until all of your oil is used up.
10. Store in a mason jar or air tight container in the refrigerator for up to 2 weeks. (to be safe I usually only keep mine for about a week to a week and a half, but it will probably be gone by then.)

NOTES

If you want yours European style with olive oil, do not use all extra virgin olive oil in this or else you will end up with a bitter tasting mayonnaise. If you want this to be olive oil flavored mix in a teaspoon of extra virgin olive oil with avocado oil. This also makes a little over a cup. *If you don't want to do the whisked version you can try a much easier alternative with an immersion blender, just be sure to use the same ingredients from recipe and put in all the ingredients at the beginning.*