

Mareeba Black Garlic Mayonnaise



2 whole eggs
30ml cider vinegar
25g Dijon mustard
50g Black Garlic paste
5g sea salt
240ml vegetable oil
240ml olive oil

Method:

Crack eggs into bowl.

Add vinegar, mustard, black garlic paste and salt to eggs.

Whisk together for 20 seconds.

Continue whisk while slowly pouring in both of the oils, the mayonnaise should become thick, creamy and fully emulsified.

