

Mayonnaise in the electric super-blender-food-processor

Makes about 2 ¼ cups

Original recipe by Julia Child; courtesy of Sur La Table Chef Lynne Just, for demo on August 12, 2016

1 whole egg
2 egg yolks
¼ teaspoon dry mustard
½ teaspoon salt
Fresh lemon juice and/or wine vinegar
2 cups best-quality olive oil, or salad oil, or a combination of the two
Salt and white pepper

Using either the metal or plastic blade, whizz the egg, yolks, mustard, and salt in the machine for 1 minute. Then add a teaspoon of lemon juice or vinegar, and begin adding the oil in a thin stream of droplets. After a cup or so has gone in, you can stop the machine, check on thickness, add a little more lemon juice or vinegar, and continue with the oil until the sauce is as thick as you want it to be. Correct seasoning, and that is all there is to it—a matter of 5 minutes or less. (The use of a whole egg in the machine prevents the sauce from becoming too thick before you have added the allowed amount of oil.)

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