

Mayonnaise in a Food Processor

This is a fast and easy, no-fail mayonnaise that is flavored for the makings of Aioli.

1 large	egg
1 each	egg yolk
3 Tbs	fresh lemon juice
1 tsp	Dijon mustard
1/4 tsp	salt
1/8 tsp	black pepper freshly ground
1 pinch	cayenne
1/2 cup	extra-virgin olive oil
1/2 cup	canola oil

Procedure

- Place all the ingredients into a food processor EXCEPT the oils. Turn on and run until the egg looks pale yellow.
- Combine oils together. When egg mixture is pale, with the food processor continually running, steadily pour in the oils. Stop within 10 seconds. Do not over-blend. Chill

Yield: approximately 1 cup