

Recipe

Homemade Mayonnaise



INGREDIENTS:

- 1 Large Egg
- 1 Cup Extra Virgin Olive Oil
- 100ml Verjuice
- 1/2 Chopped Red Onion
- 1/2 Tsp Mace, Salt, Pepper
Dijon Mustard &
Worcestershire Sauce
- 1/4 Tsp Tabasco Sauce
- 1 Tsp Coconut Sugar
- Sprinkle of Italian Mixed
Dried Herbs
- 1 Tbsp Coconut Oil
- 2 Tsp Massaman Thai Curry
Paste
- 270ml Tin of Ayam Pure
Coconut Cream

METHOD:

Heat coconut oil in a saucepan and add curry paste to gently bring the oil through, stir well.

Then add coconut cream. Bring to a boil & simmer for a few minutes. Set aside.

Combine all other ingredients in a blender & whiz. Add coconut cream mis & blend again... voila!

Keep in the fridge for at least a week (if it lasts that long). Enjoy!