



Olive Oil Mayonnaise

Ingredients

- 1 whole egg
- 1 tablespoon [Fustini's 12 Year White Balsamic Vinegar](#) (or white balsamic flavor of your choice)
- 1 teaspoon [Fustini's Whole Grain Mustard](#)
- 1 small clove garlic, minced (optional)
- 1 cup [Fustini's Delicate SELECT olive oil](#) (or infused olive oil of choice)
- Kosher salt to taste

Sharon's Hint

Adapted from Serious Eats/Kenji Lopez-Alt

Directions

Step 1.

Place egg, Fustini's vinegar, and Fustini's mustard in the bottom of a cup or jar that just fits the head of your immersion blender. This is vital. The circumference of the jar must be just larger than the head of your blender and the egg/lemon juice mixture must reach the blades for this to work. If the mixture does not reach the blades, double the recipe before attempting.

Step 2.

Add garlic, if using. Pour oil on top and allow to settle for 15 seconds. Place the head of the immersion blender at bottom of the cup and turn it on high speed. Do not pulse or move the head. As mayonnaise forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified. Season mayonnaise to taste with salt. Store in a sealed container in the refrigerator for up to two weeks.