Mayonnaise

**INGREDIENTS**

- 1 large egg yolk, room temperature
- 1/8 teaspoon salt, plus more to taste
- 1 tablespoon lemon juice, plus more to taste
- ½ teaspoon Dijon mustard (optional)
- ¾ cup olive oil or neutral oil (avocado, algae, pumpkin seed)

**DIRECTIONS**

1. In a glass bowl, whisk together egg yolk and dry ingredients.

2. Thoroughly whisk half of the lemon juice into the yolk mixture. Start whisking briskly, then start adding the oil a few drops at a time until the liquid seems to thicken and lighten a bit, (which means you’ve got an emulsion). Once you reach that point you can relax your arm a little and increase the oil flow to a constant (though very thin) stream. Once half of the oil is in add the rest of the lemon juice and mustard (if using).

3. Continue whisking until all of the oil is incorporated. Leave at room temperature for 1 to 2 hours then refrigerate for up to 1 week.