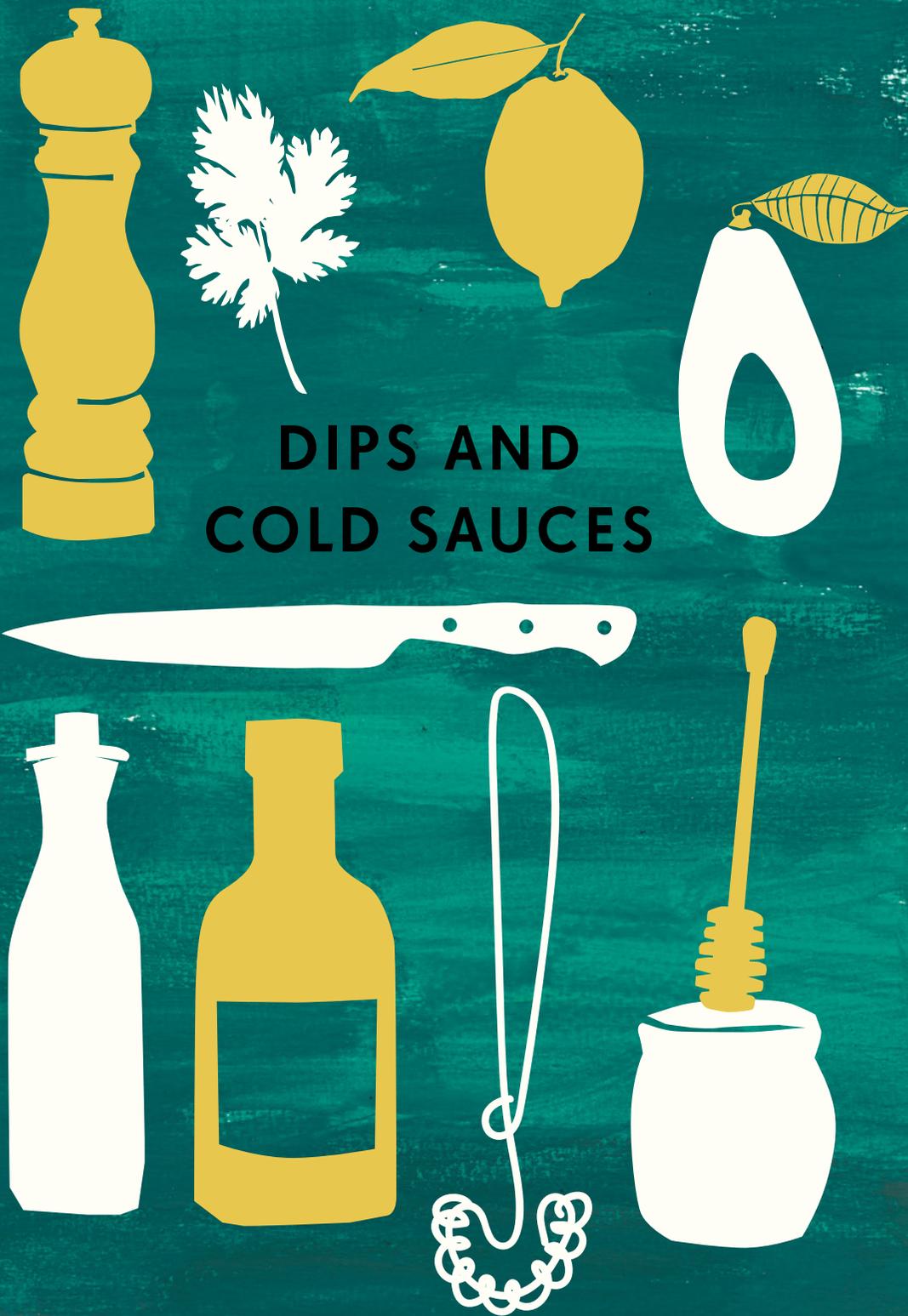


DIPS AND COLD SAUCES



MAYONNAISE

BASIC MAYONNAISE

2 egg yolks
1–2 tsp vinegar
1 tsp Dijon mustard
1¼ cups (300 ml) canola oil
Dash of water (optional)
Salt and pepper

In a bowl, beat together the egg yolks, vinegar, and mustard. Whisking constantly, add the oil, one drop at a time. Dilute with water if the mayonnaise is too thick. Season with salt and pepper.

Mayonnaise plus grated lemon zest, lemon juice or Dijon mustard, salt, and pepper.

Mayonnaise plus lemon juice, and finely grated Parmesan cheese.

Mayonnaise plus grated garlic, lemon juice, salt, and pepper.

Mayonnaise plus finely chopped capers, lemon juice, salt, and pepper.

Mayonnaise plus finely chopped basil, grated Parmesan cheese, crushed garlic, lemon juice, salt, and pepper.

Mayonnaise plus light soy sauce.

Mayonnaise plus light soy sauce and wasabi.

Mayonnaise plus light soy sauce, sesame oil, and roasted sesame seeds.

Mayonnaise, light soy sauce, hot sauce, and roasted sesame seeds.

Mayonnaise plus light soy sauce, and sriracha or roasted sesame seeds.

Mayonnaise plus light soy sauce or lemon juice, sriracha, crushed garlic, salt, and pepper.

Mayonnaise plus crème fraîche, tapenade, grated lemon zest, lemon juice, salt, and pepper.

Mayonnaise plus sour cream, finely chopped apple, curry, white wine vinegar, salt, and pepper.

Mayonnaise plus sour cream, grated Parmesan cheese, white wine vinegar, salt, and pepper.

Mayonnaise plus avocado, crushed garlic, lemon juice, salt, and pepper.

