

## ROMLEY ESTATE OLIVE OIL MAYONNAISE

### INGREDIENTS

- 1 large egg
- 4 teaspoons freshly squeezed lemon juice or white wine vinegar, or to taste
- 1 teaspoon Dijon mustard
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon freshly ground white or black pepper\*
- 1 cup Romley Estate 2018 Family Reserve extra virgin olive oil

### PREPARATION

1. In a blender or food processor, blend together the egg, lemon juice, mustard, fine sea salt, and freshly ground white or black pepper, blending until well combined. With the motor still running, add the oil in a very slow, thin, steady stream and blend until the dressing is thick and smooth. **DO AHEAD:** *The mayonnaise can be prepared ahead and refrigerated, in an airtight container, up to 1 week.*

**\*Cook's Note:**

*White pepper is the classic pepper used for mayonnaise, because it visually blends into the pale colour. If you prefer the flavour of freshly ground black pepper and don't mind the dark flecks, feel free to use it.*