



Homemade Eggless Mayonnaise

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This Homemade Eggless Mayonnaise is creamy, smooth, and perfect to spread over bread for sandwiches or add to salads. It's ready in under 2 minutes and can be flavoured any way you like.

Makes approximately 3/4 cup = 12 tablespoons.

Course condiment

Cuisine Russian

Keyword condiment, eggless, mayonnaise

Prep Time 5 minutes

Total Time 5 minutes

Servings 12 tablespoons

Calories 86kcal

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Equipment

- Immersion blender

Ingredients

- 112 g Canola oil
- 61 g milk
- 1 teaspoon apple cider vinegar (must be used or mayo will not thicken)
- 1/2 teaspoon salt (or to taste)
- 1/8 teaspoon turmeric (optional, just for colour)
- 1 teaspoon Dijon mustard (or to taste)

Instructions

1. Add all the ingredients to a tall container.
2. Use immersion blender on high speed for about 20-30 seconds or until the mixture emulsifies and turns into thick and creamy Homemade Eggless Mayonnaise.

Notes

- Seasonings are to taste. You may need a bit more acidity and salt. Or perhaps you'd find that it's too tangy. You could add the mustard and vinegar after everything is emulsified (but not thickened as it will not thicken without acid) and this way control how much you need to add.
- Store in an airtight container in the fridge for 7-10 days.

Nutrition

Calories: 86kcal | Carbohydrates: 1g | Protein: 1g | Fat: 10g | Saturated Fat: 1g | Cholesterol: 1mg |
Sodium: 104mg | Potassium: 7mg | Sugar: 1g | Vitamin A: 10IU | Calcium: 6mg

Homemade Eggless Mayonnaise <https://www.imagelicious.com/blog/eggless-mayonnaise>