

Power Chef™ System

Tupperware®

Emulsify: Home-Made Mayonnaise Recipe

Ingredients

- 2 egg yolks
- 2 tsp Dijon mustard
- 1 lemon, press with Zest 'N Press Gadget
- salt, pepper - dash of each
- 1 cup oil (vegetable or canola)
- 1 tsp water

Place egg yolks, mustard, lemon juice, and salt and pepper in base of Power Chef with beater attachment. Cover & pull cord several times to combine, about 5 slow spins should be enough. Place funnel in receptacle and slowly add oil while pulling cord until oil is fully incorporated and mayonnaise is thick.

Yield: 1½–2 cups

Power Chef™ System

Tupperware®

Emulsify: Home-Made Mayonnaise Recipe

Ingredients

- 2 egg yolks
- 2 tsp Dijon mustard
- 1 lemon, press with Zest 'N Press Gadget
- salt, pepper - dash of each
- 1 cup oil (vegetable or canola)
- 1 tsp water

Place egg yolks, mustard, lemon juice, and salt and pepper in base of Power Chef with beater attachment. Cover & pull cord several times to combine, about 5 slow spins should be enough. Place funnel in receptacle and slowly add oil while pulling cord until oil is fully incorporated and mayonnaise is thick.

Yield: 1½–2 cups

Power Chef™ System

Tupperware®

Emulsify: Home-Made Mayonnaise Recipe

Ingredients

- 2 egg yolks
- 2 tsp Dijon mustard
- 1 lemon, press with Zest 'N Press Gadget
- salt, pepper - dash of each
- 1 cup oil (vegetable or canola)
- 1 tsp water

Place egg yolks, mustard, lemon juice, and salt and pepper in base of Power Chef with beater attachment. Cover & pull cord several times to combine, about 5 slow spins should be enough. Place funnel in receptacle and slowly add oil while pulling cord until oil is fully incorporated and mayonnaise is thick.

Yield: 1½–2 cups

Power Chef™ System

Tupperware®

Emulsify: Home-Made Mayonnaise Recipe

Ingredients

- 2 egg yolks
- 2 tsp Dijon mustard
- 1 lemon, press with Zest 'N Press Gadget
- salt, pepper - dash of each
- 1 cup oil (vegetable or canola)
- 1 tsp water

Place egg yolks, mustard, lemon juice, and salt and pepper in base of Power Chef with beater attachment. Cover & pull cord several times to combine, about 5 slow spins should be enough. Place funnel in receptacle and slowly add oil while pulling cord until oil is fully incorporated and mayonnaise is thick.

Yield: 1½–2 cups