

2-Minute Classic Immersion

Blender Mayonnaise

⌚ Prep: 4m 🔥 Cook: 0m ⚡ Total: 4m 🍽️ 8 servings



Video ref: J. Kenji López-Alt

MISE EN PLACE / INGREDIENTS

[6]

- ☐ 1 whole Large whole egg at room temperature
- ☐ 1 cup (240ml) Neutral vegetable or canola oil (Wesson)
- ☐ 1 tbsp Freshly squeezed lemon juice
- ☐ 1 tsp Dijon mustard (Grey Poupon)
- ☐ 1 tbsp Water (for emulsion base)
- ☐ 0.75 tsp Kosher salt

🛒 US SUPERMARKET BRAND GUIDE

Dijon Mustard: Grey Poupon Dijon Mustard
Contains natural plant mucilage that strengthens emulsion bonds. • 📍 Condiment aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Layer Ingredients in Jar

⌚ 1 min

Place whole egg, 1 tbsp lemon juice, 1 tbsp water, 1 tsp Dijon mustard, and 0.75 tsp kosher salt in the bottom of a narrow jar. Pour 1 cup neutral oil on top and rest 15 seconds.
✓ Checkpoint: Egg settled on bottom, oil floating on top.
- 2

Anchor Blender

⌚ 1 min

Submerge immersion blender head firmly against bottom of cup, trapping the egg yolk.
✓ Checkpoint: Blender head flush against bottom.
- 3

Start Vortex

⌚ 1 min

Turn on high speed without lifting. Watch thick white mayonnaise bloom upward for 20 seconds.
✓ Checkpoint: Heavy white emulsion at base.
- 4

Slow Lift

⌚ 1 min

Slowly tilt and draw blender upward to incorporate the remaining top oil layer.
✓ Checkpoint: Stiff, velvety homemade mayonnaise.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA EGG SAFETY STANDARD / USE PASTEURIZED SHELL EGGS & REFRIGERATE AT ≤40°F (4°C)**

Homemade mayonnaise is an unheated raw-egg emulsion and does not reach the 160°F (71°C) USDA temperature required to eliminate Salmonella. Always use pasteurized shell eggs—especially when serving pregnant individuals, young children, older adults, or immunocompromised guests—and store refrigerated at ≤40°F (4°C) for up to 5–7 days.

👁️ **MASTER DONENESS CHECKPOINT:**

Ivory-white thick emulsion holding stiff peaks when blender is lifted.

🔬 **WHY IT WORKS:**

The Vortex Physics of Narrow Jars:
Resting the immersion blender firmly on the base creates a vortex that draws down the floating oil in micro-droplets directly into the spinning blades, preventing breakage.

⚠️ **TROUBLESHOOTING:**

Broken liquid mixture: Add 1 tsp warm water, sink blender to bottom, and restart.