

Maionese

2 large egg yolks

1 teaspoon salt

2-3 teaspoons lemon juice

200ml olive oil

Have all the ingredients at room temperature. Put the egg yolks into a small basin, add the salt and 1 teaspoon of the lemon juice and mix thoroughly. Add the oil, drop by drop, stirring constantly, until the sauce becomes thick and shiny. Add the rest of the oil in a thin stream, stirring constantly. Add lemon juice to taste.