

Vegan Mayonnaise (Egg-Free)

Makes 1½ cups

Ingredients

½ c soy or nut milk (unflavoured, unsweetened)

1 t lemon juice

pinch of salt

⅛ t dry mustard

1 c canola oil

Directions

Put the soy or nut milk into a 2 c / 500ml canning jar.

Add in the lemon juice, salt, and mustard.

Using a stick blender (immersion blender), process the milk until the flavourings are incorporated.

With the blender running, slowly drizzle in the cup of oil.

Continue blending, moving the blender through the ingredients slightly, until the oil has completely emulsified into the milk.

This makes a very smooth mayonnaise, beautiful for spreading or for dipping.

Store covered in the fridge for up to two weeks.