

# Scotch Mayonnaise



🕒 Ready in 20 min

👤 Makes 3 cups



## METHOD

1. Break egg into tall blending jar.
2. Add extra yolk, Whisky Scotch Vinegar, salt, and rapeseed oil.
3. Introduce stick blender to bottom of jar.
4. Start blender keeping it on the bottom.
5. Once the mayonnaise starts to thicken, slowly move the blender up and down without lifting it above the oil until the it reaches a uniform consistency.

## INGREDIENTS

25cls rapeseed oil  
1 large egg + 1 egg yolk  
1 tbsp Scotch Whisky Vinegar  
1 tsp salt

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