



Mayonnaise (Kosher for Pesach)

Recipe presented by Ta'amim

5 Minute Passover Mayo For Under £2.50

Ingredients:

- 2 Eggs*
- 2 cups of Sunflower Oil ([Click here](#) [1] to see which brands are KLBD certified for Pesach.)
- The juice of half a lemon**
- 1/4 tsp Salt (**Saxa Fine Salt** is approved for Pesach)
- 1/2 tsp Sugar (**Tate & Lyle Granulated and Caster Sugar** are Certified for Pesach by KLBD and bear a KLBD-P logo)

*This recipe uses fresh eggs but can be made with pasteurised eggs for those that are concerned with the use of fresh, uncooked eggs. Pasteurised eggs require Kosher for Passover certification (available at kosher shops).

** Bottled lemon juice is not recommended and has not been tested with this recipe, but does require Kosher for Passover certification.

[Click here](#) [2] for a full list of KLBD Approved Products for Pesach 2024

Method:

Put two eggs into the bottom of your beaker.

Squeeze in juice of half a lemon - use a strainer or sieve to keep out pips and pulp.

Add in two cups of oil.

Wait for the eggs and oil to naturally separate in the beaker, eggs at the bottom, oil on top.

Push stick blender down to the base of beaker and start blending on lowest setting.

You'll immediately see the emulsification begin but keep the stick blender firmly on the base of the blender.

Blend until a large amount has emulsified (around 20-30 seconds). You may notice pools of oil that aren't emulsifying, at which point you can slowly lift the blender up a bit to capture the oil and push it back down to continue emulsifying. Keep blending.

Once it has mostly emulsified bring the blender up through the mixture slowly and continue to blend until all combined. Move the blender up and down through the mixture until fully combined and emulsified.

Add in 1/4 tsp of salt and 1/2 tsp sugar (optional) and mix through using the stick blender.

That's it - easy and cheap homemade mayonnaise that's Kosher for Passover!



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This mayonnaise will last for 3 days in the fridge, and produces around 500ml (2 heaped cups) of mayonnaise. The recipe can, of course, be halved for a smaller amount.

Source URL: <https://www.kosher.org.uk/article/mayonnaise-kosher-pesach>

Links

[1] <https://passover.isitkosher.uk/?#sunflower%20oil> [2] <https://www.kosher.org.uk/Pesach/approved>