

Japanese Mayonnaise

Yield: 1 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-using-japanese-mayonnaise>

Ingredients:

- 1 egg yolk very fresh raw, at room temperature
- 1 teaspoon Dijon mustard or ¼ teaspoon dried mustard
- 1 teaspoon rice vinegar
- ¾ cup rapeseed oil 180 to 200 cc, aka, canola oil, at room temperature
- fine sea salt
- 1 teaspoon sugar or honey, optional

Nutrition:

1. Calories: 1530 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 210 milligrams
4. Fat: 169 grams
5. Protein: 3 grams
6. SaturatedFat: 13 grams
7. Sodium: 780 milligrams
8. Sugar: 4 grams

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