

Mayonnaise

Serves 1 cup
Prep time 10 minutes
Cook time 10 minutes
Total time 20 minutes

Allergy / Intolerance [Amines](#), [Artificial Additives](#), [Artificial Colours](#), [Glutamates](#), [Preservatives](#), [Salicylates](#)

Suitable for [RPAH Elimination Diet - Low Chemical / Failsafe](#)

Meal type [Condiment](#)

Misc [Child Friendly](#), [Pre-preparable](#), [Serve Cold](#)

From book [The Failsafe Cookbook](#)

A low chemical, easy to make mayonnaise

Ingredients

- 1/4 cup Cornflour (wheaten)
- 1 teaspoon Citric Acid (or more to taste)
- 1 teaspoon Salt
- 1/4 cup Sugar (or more to taste)
- 1 1/4 cup Water
- 2 Eggs
- 175ml Sunflower Oil

Directions

1. Combine the cornflour, citric acid, salt, sugar and water in a small saucepan and cook over medium heat.
2. When thickened (it looks like glue), pour into a blender and while whizzing add the eggs and drizzle in the oil.
3. Keeps in an airtight container for about 2 weeks.

Note

Low Chemical / Failsafe