



Lemon Mayonnaise for Christmas Seafood

This delicious mayonnaise is just perfect to serve with cold seafood, especially prawns and crayfish.

Serves around 8

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- 2 egg yolks
 - 1 tbsp red wine vinegar
 - salt
 - 1 tsp hot mustard
 - 1 1/3 cups *Cobram Estate Lemon Twist extra virgin olive oil*
 - freshly ground black pepper

Drop the egg yolks into the bowl and using a whisk or electric beater, mix in the vinegar, a little salt and the mustard.

Beating continuously, add the *Cobram Estate Lemon Twist extra virgin olive oil*, a tablespoon at a time. When all the oil is incorporated, the preparation should be creamy smooth. Season with black pepper.

Enjoy your Meal

Gabriel Gate.