



Gabriel Gaté's Spicy Mayonnaise

1 cup Cobram Estate Murray Valley or Premiere extra virgin olive oil
1/2 cup peanut oil
2 egg yolks
1 1/2 tbsp Cobram Estate St Leonards Red Wine Vinegar
salt
1/2 tsp curry powder
1 tsp hot mustard
freshly ground black pepper

Serves about 10

Cobram Estate Murray Valley



An ideal all-purpose oil for blending your favourite salad dressing, drizzling over roasted vegetables, pasta, soup, fish and bruschetta, dipping crusty bread (ideal combination with Cobram Estate's Wahgunyah Red Wine Vinegar) and all your pan-cooked dishes.

Measure the oils and mix them together.

Drop the egg yolks into a bowl and using a whisk or electric beater, mix in half the Cobram Estate St Leonards Red Wine Vinegar, a little salt, the curry powder and the mustard. Beat continuously while adding the oil a tablespoon at a time. When all the oil has been incorporated, the preparation should be creamy smooth.

Bring the remaining Cobram Estate St Leonards Red Wine Vinegar to the boil in a saucepan and whisk it into the mayonnaise. Season with pepper and more salt, if desired.

Enjoy your meal,

Gabriel Gaté