

DILL PICKLE MAYONNAISE

Time: 10 minutes

Serves: 10

Ingredients:

30g vinegar-based dill pickle brine

10g white vinegar

3g salt

1 egg yolk

150ml cold-pressed avocado oil (or other cold-pressed neutral-flavoured oil)

1 dill pickle – finely chopped

Preparation:

Place pickle brine, vinegar, salt, and egg yolk in a narrow vessel suitable for a stick blender.

Begin blending and slowly drizzle in oil. Stop blending once emulsified.

Fold in chopped dill pickle.

Nutritional Information Per Serving:

Calories: 133	Hand-Size Portion Guide
Fat: 15g	Palms of Protein: 0
Carbs: 0g	Fists of Vegetables: 0
Fibre: 0g	Cupped Hands of Carbs: 0
Protein: 0g	Thumbs of fat: 1