



# COTSWOLD GOLD

EXTRA VIRGIN COLD  
PRESSED RAPESEED OIL

## Home made mayonnaise



### Ingredients...

1 large egg  
pinch of salt  
pinch of cracked pepper  
1 tsp Dijon mustard  
1 tbsp white wine vinegar  
1 tbsp warm water  
200ml Cotswold Gold oil

- Place the egg, salt, pepper and vinegar into a blender and pulse until blended
- With motor running on high speed, start to add Cotswold Gold drop by drop (this prevents splitting)
- Once you have added about 100ml of Cotswold Gold you can increase the pouring to a constant steady stream. You should start to hear and see it thickening
- Once all the oil has been added, pour the tablespoon of warm water into the mix and wait a few seconds for that to mix in
- Transfer to a bowl, cover and refrigerate until needed
- Do not keep for longer than 1 week