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Ingredients

- 2 large egg yolks
- 1 teaspoon Dijon mustard
- 4 teaspoons fresh lemon juice
- 1 cup vegetable oil
- Coarse salt and ground pepper
- 1/4 cup finely chopped fresh herbs, such as parsley, tarragon, or chives

Directions

1. Place egg yolks in a food processor. (To avoid using raw eggs, substitute yolks from pasteurized eggs.)
2. Add mustard and lemon juice. Pulse ingredients until well combined.
3. With motor running, add oil in a slow, steady stream (mixture should become thick and emulsified). Stir in chopped herbs. Season with salt and pepper.
4. Refrigerate in an airtight container, up to 1 week.

Cook's Notes

If the mayonnaise separates after the oil is added, the mixture has broken. To bring it to a creamy state, add an egg yolk and 1 teaspoon tepid water to a clean bowl, and slowly add the broken mayonnaise while whisking constantly. Then, whisk in 1/4 cup more oil.

Links

1. http://www.marthastewart.com/340597/basic-mayonnaise