



Makes: 2 cups

Total Time: 5 minutes

Basil Parmesan Mayonnaise

- 3 large egg yolks, at room temperature
- 3 tbsp freshly squeezed lemon juice
- 1/2 cup freshly grated Parmesan cheese (see Chef's Note)
- 1 tbsp Dijon mustard
- 1/2 cup chopped fresh basil leaves, lightly packed
- 1/2 tsp minced garlic
- Kosher salt and freshly ground black pepper
- 1 cup vegetable oil (I prefer Avocado oil), at room temperature
- 1/2 cup good olive oil, at room temperature

Place the egg yolks, lemon juice, Parmesan cheese, mustard, basil, garlic, 1 tablespoon salt, and 1 teaspoon pepper in a food processor fitted with the steel blade. Process for 20 seconds, until smooth. Combine the vegetable oil and olive oil in a 2-cup liquid measuring cup. With the processor running, slowly pour the oil mixture through the feed tube to make a thick emulsion. Taste for seasonings—the mayo is a sauce, so it should be highly seasoned.

Store in the refrigerator until ready to use; it will keep for up to a week.

Chef's Note:

If you use the steel blade in your processor to “grate” the Parmesan cheese, it will end up with small chunks like tiny pebbles and will add a lovely texture to the mayonnaise.

Recipe adapted from Ina Garten