

Mayonnaise (Vegan)

Makes 2 cups

Some vegan substitutes should not attempt to replace their meat or dairy counterparts because they just don't taste the same. This mayo is an exception.



Ingredients:

- 2 cans (15 oz.) chickpeas
- 1 Tbsp. lemon juice
- 1 tsp. salt
- 1 tsp. sugar
- 1 tsp. Dijon mustard
- 2 1/2 cups vegetable oil
- 6 Tbsp. olive oil

Equipment:

- Food processor
- Whisk

Preston 2020

Mayonnaise:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Drain 2 cans of chickpeas through a sieve. Retain liquid (aka aquafaba). Store chickpeas for use in other recipes (see No Egg Salad recipe)	1	
	In a food processor, combine chickpea liquid, 3 Tbsp. lemon juice, 1 tsp. salt, 1 tsp. sugar, and 1 tsp. Dijon mustard for 10 seconds	1	
	While the processor is running, slowly add 2 1/2 cups vegetable oil. Stop and scrape sides as needed.	3	
	Transfer to a bowl. Slowly add 6 Tbsp. olive oil while whisking. If oil pools on the surface, stop adding and continue whisking until the oil is incorporated and then continue until well combined. Should be thick and glossy with no pools of oil on surface.	5	
	Total	10	