



EGG-FREE INSPIRATION

VEGAN MAYONNAISE

by www.vegansociety.com

Ingredients

- 4 tbsp soya milk
- 1/2 tsp grain mustard or mustard powder
- 1 tbsp lemon juice
- 2-3 tsp cider vinegar
- 1/2 clove garlic
- 7/8 cup (7 fl oz / 200ml) vegetable oil
- salt and pepper

Directions

Blend together the soya milk, mustard, lemon juice, cider vinegar and 1/2 clove garlic.

Keep the blender running and add the oil gradually, in a thin stream. By the time you have added all the oil the mayonnaise should be thick.

Season to taste and keep in the fridge until needed. It will keep for a few days.

Based on a recipe in *Vegan Feasts* by Rose Elliot.