



spotlight™

Vegan Mayonnaise

MAKES 3 CUPS

Ingredients: _____

- ½ cup aquafaba – the brine from a can of chickpeas
- 1½ teaspoons ground mustard
- 1 teaspoon kosher salt
- 1 tablespoon apple cider vinegar
- 1 tablespoon agave
- 1¾ to 2 cups Spotlight™ Oil

Preparation: _____

Measure the Spotlight™ Oil in a liquid measuring cup and set aside. Add aquafaba to a tall jar along with ground mustard, salt, apple cider vinegar, and agave. Blend on high with an immersion blender. As the blender is running, slowly start to stream the Spotlight™ Oil into the mixture, starting with small drips and moving into a very thin, steady stream. It should take around 2 minutes to add all of the Spotlight™ Oil.

As the mayonnaise starts to thicken, move the immersion blender up and down to incorporate a little air. If the mayonnaise is too thin, add more Spotlight™ Oil. The more Spotlight™ Oil you add, the creamier, thicker, and denser the texture will become. Use more Spotlight™ Oil if you want a thicker mayonnaise.

Use immediately or transfer to a sealed container in the refrigerator until cold. It will firm up even more in the fridge. Store, chilled, for up to 3 months.