

# Quick mustard mayonnaise



10 min. 805 kcal SteviaSweet Crystal

## Preparation

Break the egg into a tall bowl that can be used with a hand blender. Add the rapeseed oil, [SteviaSweet Crystal](#) and spices. Put the hand blender into the bowl so it touches the bottom. Turn the blender on and keep it at the bottom until the oil and the egg have formed an emulsion. Gradually lift the blender until all the oil is mixed with the mayonnaise. Spice up with dill.

This mayonnaise is good with fish and seafood, but it can also be eaten with bread or used to make a potato salad.

### Ingredients for 300 ml

1	egg
250 ml	rapeseed oil
1/2 tbsp	<a href="#">SteviaSweet Crystal</a>
2 tbsp	white vinegar
100 g	coarse Dijon mustard
1/2 tsp	salt
8 g	finely chopped dill

### Nutritional information per portion

805	kcal
3384	kJ
4	g Protein
2	g Carbohydrates
86	g Fat