

**ELIM MAYONNAISE**    GF DF Low

Gluten free, Dairy free, Low salicylate & amine

**Ingredients:**

1 egg  
2 tsp golden syrup  
¼ tsp citric acid  
160 ml Canola, Sunflower or Rice bran  
oil



**Method:**

- With a Vitamiser or a Bar Mix, process together the egg, golden syrup and citric acid
- With the motor operating add the oil in a thin steady stream until the mayo thickens.  
(Add extra teaspoons of water gradually if it's too thick for your liking)
- Store in a sealed container

Keeps well in the refrigerator for approximately 2 weeks.

For an alternative you can puree with the first step 1/3 cup Parsley leaves.