

Green Mayonnaise

- 1 egg yolk
- 1 cup olive oil
- 1 Tbsp wine vinegar
- 2 Tbsp chopped parsley
- 1 Tbsp mixed chopped herbs (suggestions: garlic, lemon balm, lovage, tarragon, sorrel, spinach, garlic chives, thyme, or a combination)

Method:

Beat the egg yolk for a minute or so, and then start adding the oil, drop by drop, beating continuously. When over half of the oil has been added and the mixture starts to thicken, beat in the vinegar. Add more oil drop by drop until it thickens again, and then slowly pour in the rest.

If mixture refuses to thicken or curdles, break a fresh egg yolk into a clean bowl and slowly stir in the first mixture.

Stir in the chopped herbs.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)