

# HOMEMADE MAYONNAISE

Curry  
mayonnaise



Italian  
mayonnaise



Bérnaise  
mayonnaise



Apricot  
mayonnaise



Cocktail hummus  
mayonnaise



Tofunaise



THE SPARKLE  
IN HOME  
DELIVERY





# Adding value with your own homemade mayonnaise

There is a lot of choice in delivery for customers, so you have to go the extra mile to make them order with you. Do something extra by adding value. Surprise your customer with your own mayonnaise. We have 6 different easy to make mayonnaise recipes for you. You might add an extra mayonnaise recipe every month as a 'special of the month'.



## 1. CURRY MAYONNAISE

- 1 l mayonnaise
- 1 tbsp curry paste, yellow
- 1 tsp turmeric
- 50 ml whipped cream



Put the mayonnaise in a bowl and add the yellow curry paste and the turmeric to the mayonnaise. Mix the ingredients well. Wisk the cream (not stiff) and add to the mayonnaise carefully.

## 2. ITALIAN MAYONNAISE

- 1 l mayonnaise
- 80 gr Parmesan cheese
- 2 tsp dried Italian herbs



Put the mayonnaise in a bowl and grate the Parmesan cheese on top. Add the dried Italian herbs and mix all the ingredients with a spatula.

## 3. BÉARNAISE MAYONNAISE

- 1 l mayonnaise
- 1 tsp mustard
- 1 tbsp dragon vinegar
- 1 tsp dried tarragon
- 1 tsp dried chervil
- 2 pcs shallot, shredded



Put the mayonnaise in a bowl and add the rest of the ingredients to the mayonnaise. Mix the ingredients well with a spatula.

## 4. COCKTAIL HUMMUS MAYONNAISE

- 1 l mayonnaise
- 4 tbsp ketchup
- 4 tbsp hummus
- 1 tbsp cognac
- 1 tbsp sherry



Put the mayonnaise in a bowl and add the rest of the ingredients to the mayonnaise. Mix the ingredients well with a spatula.

## 5. APRICOT MAYONNAISE

- 1 l mayonnaise
- 3 tbsp apricot jam
- 1 tbsp curry powder
- 1 tbsp ginger powder



Put the mayonnaise in a bowl and add the rest of the ingredients to the mayonnaise. Mix the ingredients well with a spatula.

## 6. TOFUNAISE

- 600 gr tofu
- 2 tbsp white wine vinegar
- 2 tbsp Dijon mustard
- 350 ml sunflower oil
- Black pepper



Put the tofu in a measuring cup and add the rest of the ingredients with some salt and pepper. Mash the mixture into a smooth creamy sauce.