

MRRMAYO

PLANT-BASED MIX
FOR VEGAN MAYO





GLUTEN
Free



ALLERGEN
Free



Without
EGGS



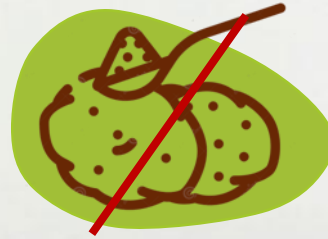
Low
FAT



SHORT
Ingredient list



EASY
to use and process



Without **STARCHES**



PREPARATION PROCESS:



1. In a **thermomix**, bring the water to 90 °C.
2. Add **MR Mayo** avoiding the formation of lumps, cook at high speed (3000 rpm) for at least 2 min at 90 °C.
3. Add the **vegetable oil** and mix (emulsify) at high speed (3000 rpm) at 90 °C for at least 2'.
4. Add the **vinegar**, salt and lemon juice and mix for a further 2' at 90 °F.
5. Pour the mixture into a sterile jar and leave in the refrigerator until stabilised.
6. If necessary, pasteurise (70 °C x 5').
7. We recommend stirring the mayonnaise before consumption.



