

Waldorf

Ingredients:

1X

Apple Juice	1 cup
Egg Yolk	2 ea
Lemon Juice	1 lemon
Champagne Vinegar	2 Tablespoons
Cayenne	½ teaspoon
Vegetable Oil	1.25 cups
Salt	To Taste
Pepper	To Taste

Method:

Place apple juice into small pot and reduce to ¼ cup. Set aside to cool.

Once cool, in food processor, or medium bowl place the reduced apple juice, egg yolks, lemon juice, vinegar, and cayenne.

In the food processor, slowly add the oil in a small stream to allow the emulsification to form. Once finished, season with salt and pepper.

In the bowl, while whisking with one hand, slowly add the oil a few drops at a time until the emulsification is stable, then you can increase how much oil until you are finished.

Season with salt and pepper.

Chef's Tip

If you do not feel comfortable making an emulsion, you can skip the egg yolks and oil and fold the other ingredients into store bought mayo.