



2 eggs, yolks only  
1 pinch of salt  
1 tablespoon Dijon mustard  
1/2 cup of canola oil

*Optional*

Juice of a half of lemon

Separate the two eggs and put into the food processor,  
Add salt and mustard  
Blend until thick and creamy, almost to a paste consistency.  
While the food processor is still running slowly pour in the oil in a steady stream.  
This is done in one motion, without stopping.  
Taste and if desired add the strained lemon juice.  
Blend for no more than 5 seconds.

Makes one cup.