

# RECIPE / NAHANDRO

## MAYONNAISE / MAIONEZY



**What do you need to make homemade mayonnaise? / Inona avy no ilaina hanamboarana maionezy ao an-trano?**

To make mayonnaise:

- You need an egg, oil, mustard and squeeze of lemon juice. / Mila atody ianao, menaka, motarda ary ranona voasary voapotsitra.
- You need a large clean bowl to prepare the mayonnaise. / Mila lovia jobo lehibe sy madio hikarakarana ny maionezy.
- You need a balloon whisk to whisk the egg. / Mila "fouet" ikapohana ny atody.

**How to prepare the mayonnaise? / Ahoana no fikarakarana ny maionezy?**

- First, you take the egg. / Voalohany, alaina ny atody.
- You separate the egg yolk from the white. / Sarahana amin'ny tapotsiny ny tamavon'atody.
- Then, you put the egg yolk in the bowl. / Avy eo, atao ao anaty lovia jobo ny tamavon'atody.
- Add the mustard to the egg yolk and then whisk with a balloon whisk to blend. / Arotsay ao anatin'ny tamavon'atody ny motarda ary ahodony amin'ny "fouet" mba hifangaro.
- Then, add a drop of oil at first. / Avy eo androtsay menaka kely amin'ny voalohany.
- Keep whisking and continue adding oil until the sauce emulsifies and thickens. / Ahodony foana ary aza mijanona manampy menaka mandra-pisomidika sy mandra-pahatevin'ny saosy.
- Add the squeeze of lemon juice to thin the mayonnaise and lighten its color. / Arotsay ny ranm-boasaray voapotsitra mba hampatsora kokoa ny maionezy sy ampazava ny lokony.
- Finally, you can add a small amount of sea salt to adjust the flavor. / Farany, azonao ampiana sira mba hanatsarana ny tsirony.

## Vocabularies



Egg



mustard



oil



squeeze of lemon juice



balloon whisk



bowl