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## Avocado and Lime Mayonnaise

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### Ingredients

1 ripe avocado  
Juice and zest of 2 limes  
Juice of 1 lemon  
1 whole egg  
Approx 1 ½ cups vegetable oil  
Salt and pepper to season  
Pinch castor sugar

### Method

Place avocado, egg, lime juice and zest, and lemon juice into a food processor.  
Blitz all ingredients for 20 seconds and slowly drizzle in oil until you reach desired consistency.  
Season with salt, pepper and sugar to taste.  
Serve.  
Mayonnaise will keep for up to 8 days in the fridge.