



# CLASSIC HERB MAYO

*Harnessing the vibrant power of our Burford Brown yolks and fresh herbs brings a spoonful of summer to roasted fish, potatoes, salads, sandwiches you name it!*

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3 large Clarence Court Burford Brown eggs, separated  
(at room temperature)  
Sea salt  
300ml ground nut oil (or similar flavourless oil)  
35ml extra virgin olive oil or rapeseed oil

1 tbsp fresh lemon juice  
Freshly ground black pepper  
20g finely chopped dill, tarragon, basil or parsley

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Place the egg yolks in a large clean mixing bowl (save the whites in the fridge for another day). Whisk well for 2 – 3 minutes. Add a good pinch of sea salt and whisk again for around 1 minute.

Drop by drop whisk in the ground nut oil, this will take a little while. After you've whisked in about ¼ of the oil you can slowly drizzle the oil into the mixture whisking the whole time. Continue whisking as you slowly drizzle in the more highly-flavoured extra virgin olive oil or rapeseed oil. Once incorporated whisk in the lemon juice and a good pinch of black pepper.

Finally stir in your chopped herbs.

Serve immediately or transfer to a sterilised jar and keep in the fridge.



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**FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928**



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