

Umami Mayonnaise

Introduction

Mayonnaise is an emulsified sauce, widely used as a base for dressings, sandwiches, and composed sauces. In this recipe **SHO - Umami Booster** is used for emulsifying, introducing a savory depth that strengthens the natural richness of egg yolk. Intensifying umami complexity while balancing fat perception, creating a smoother and more flavorful mayonnaise.

Recipe Details

Yield/Servings: 10 servings (Approx. 57g per serving)

Allergens: Egg, Mustard

Prep Time: 10 minutes

Cook Time: 0 minutes

Total Time: 10 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Umami Booster	25
Water	50
Egg Yolk	35
White Vinegar	5
Fine Dijon Mustard	5
Neutral Oil	450

Instructions

1. Add the egg yolk, Dijon mustard, white vinegar, water, and **SHO - Umami Booster** to a mixing bowl.
2. Whisk the mixture until it becomes smooth and slightly thickened.
3. While whisking continuously, slowly drizzle in the neutral oil in a thin stream to begin forming the emulsion.
4. Continue incorporating the oil gradually while whisking until the mayonnaise becomes thick, smooth, and stable.

Tips and Notes

- Use a neutral oil such as sunflower, grapeseed, or canola to maintain a balanced flavor.
- This umami mayonnaise can be used as a base for aioli, flavored mayonnaise, or sandwich spreads.