- Prep Time: 10 minutes
- Cook Time: 5 minutes (Pasteurization)
- Cooling Time: 15 minutes
- Total Time: 30 minutes
- Yield: Approximately 400g (1 standard jar)
- Intensity Level: Moderate (requires attention during emulsification)
- Dietary: Gluten-Free, Vegetarian

Table of Contents

- Ingredients
- Equipment
- Method
  - Step 1: Pasteurize the Yolks (Intensity: Low)
  - Step 2: The Emulsion Begins (Intensity: High)
  - Step 3: The “Heinz” Adjustment (Intensity: Moderate)
  - Step 4: Rest and Store (Intensity: Low)
- Notes & Troubleshooting
- Nutritional Information

Ingredients

The Base:

- 2 Large Egg Yolks: Room temperature. (Using only yolks, not whole eggs, gives that rich, yellow hue and thick texture Heinz is known for).
- 1 tbsp White Wine Vinegar: This provides the clean, sharp acid profile.
- 1 tsp Lemon Juice: Freshly squeezed. Adds a bright lift to the vinegar.
- 1 tsp English Mustard: (Or Dijon). Heinz has a subtle mustard undertone. Do not use yellow mustard; it’s too mild.
- 1 tsp Caster Sugar: Heinz is distinctively sweeter than French mayonnaise. This is crucial.
- 1/2 tsp Sea Salt: Fine grain.
- 1/4 tsp White Pepper: Finely ground.

The Oil (The Emulsion):

- 250ml Rapeseed Oil (Canola Oil): Heinz uses rapeseed oil in the UK. It has a neutral flavor and a yellow tint that helps the color.

- 50ml Sunflower Oil: Blending these two oils mimics the specific mouthfeel of the commercial product.

The Stabilizer (Optional but recommended for texture):

- 1/2 tsp Cornflour (Cornstarch): This helps thicken the mayo to that “spoonable” Heinz consistency.

Equipment

- Small saucepan
- Heatproof bowl (for double boiler)
- Immersion Blender (Stick Blender) or Food Processor
- Tall, narrow beaker (if using immersion blender)
- Whisk
- Airtight jar (sterilized)

Method

Step 1: Pasteurize the Yolks (Intensity: Low)

Time: 5 Minutes
While you can use raw eggs, Heinz mayo is pasteurized. To replicate the safety and texture, we gently heat the yolks.

1. Fill a small saucepan with 2 inches of water and bring to a gentle simmer (not a rolling boil).

2. In a heatproof bowl, whisk the egg yolks, vinegar, lemon juice, mustard, sugar, salt, and pepper.

3. Place the bowl over the simmering water (ensure the bottom doesn’t touch the water).

4. Whisk constantly for 3-5 minutes until the mixture is warm to the touch (around 65°C/150°F) and slightly thickened. Do not let it scramble.

5. Remove from heat and let it cool for 15 minutes until it is room temperature. *Note: If you are in a rush, you can skip this step and use room-temperature raw yolks, but the mayo will have a shorter shelf life.*

Step 2: The Emulsion Begins (Intensity: High)

Time: 2 Minutes

1. Add the cornflour (if using) to the cooled yolk mixture and stir well.

2. Transfer the mixture to your blender beaker. If using a food processor, add it to the bowl.

3. Measure your combined oils into a jug with a spout.

4. If using an immersion blender: Place the head of the blender into the beaker with the yolk mix. Turn it on and, while running, very slowly drizzle the oil into the mix. Start with just a few drops at a time. As the mixture begins to pale and thicken (this happens within seconds), you can increase the flow to a thin stream.

5. Move the blender head up and down gently to incorporate all the oil. The mixture will turn from a liquid to a thick, creamy mayonnaise almost instantly.

Step 3: The “Heinz” Adjustment (Intensity: Moderate)

Time: 2 Minutes
Taste the mayonnaise.

- For more Tang: Add a few drops of vinegar.

- For more Sweetness: Add a pinch of sugar.

- For the Color: Heinz is quite white. If your mayo looks too yellow (due to the rapeseed oil or free-range yolks), you can add a tiny drop of white food coloring (optional, but authentic to the brand).

Blend for another 10 seconds to ensure the flavors are fully incorporated.

Step 4: Rest and Store (Intensity: Low)

Time: 24 Hours (Passive)

1. Transfer the mayo to a sterilized jar.
2. Tap the jar on the counter to remove air bubbles.
3. Seal and refrigerate.
4. Crucial Step: Let it rest in the fridge for at least 12-24 hours before eating. This allows the flavors to meld and the emulsion to set firmly.

Notes & Troubleshooting

- The Splitting Issue: If your mayo splits (looks curdled), it is usually because the oil was added too fast or the ingredients were too cold. To fix: crack a fresh egg yolk into a clean bowl and slowly whisk the split mayo into it, one spoonful at a time, until it comes back together.

- The Garlic Factor: Heinz does not contain garlic. Do not add garlic, or you will make Aioli, not Heinz Mayo.

- The Color: If your mayo is too yellow, it is likely the oil. Use a lighter-colored oil if you are a stickler for the pale Heinz aesthetic.

- Texture: Homemade mayo will be slightly thinner than store-bought Heinz. The cornflour helps, but if you want it thicker, use only the yolks (no whites) and ensure the oil is cold.

Nutritional Information

Disclaimer: The following nutritional information is an estimate based on standard ingredient values. It is for informational purposes only and should not be considered a substitute for professional dietary advice.

Serving Size: 1 Tablespoon (approx. 15g)
Servings Per Recipe: Approx. 26

- Calories: 95 kcal

- Total Fat: 10.5g

    - Saturated Fat: 0.8g

    - Polyunsaturated Fat: 3.5g
    - Monounsaturated Fat: 5.8g
- Cholesterol: 15mg
- Sodium: 45mg
- Total Carbohydrates: 0.3g
    - Sugars: 0.2g
- Protein: 0.2g