

# Cali Avocado Mayo

Recipe created by Chef Brad Barnes for Cal Flavor™



Total Time: 20 min



Yield: 1 qt



Method: Blend

Avocado Mayo is a luxurious and creamy condiment that brings a gourmet twist to traditional mayonnaise. This mayo is Made with rich buttery Cal Flavor Avocados and has a velvety texture and a delightful, fresh flavor.

## Ingredients

### Step 1

- 1 cup • Milk
- ½ cup • Champagne vinegar
- 1 cup • Avocado • peel and dice
- 2 tbsp • Dijon mustard
- 2 oz • Cold water
- 2 tbsp • Honey
- 1 tsp • Sea salt
- ½ tsp • White pepper – ground

### Step 2

- 2 oz • Extra-virgin olive oil
- 10 oz • Canola oil
- 3 tbsp • Italian parsley (flat-leaf) • finely chopped

## Instructions

### Step 1

Place all (step 1) ingredients in a blender and puree until smooth on medium speed.

### Step 2

With the blender at high speed, add parsley, and drizzle both oils in slowly until smooth.

More oil may be added for a thicker mayo.

Chill immediately.

This will last for 1 week in the refrigerator.

