

Re: Mayonnaise (safety issues for whole egg home pasteurization)

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On Sun, 24 Oct 2004 16:00:40 GMT, Dom Renzi <sc8tboodr@aol.com> wrote:

>On Sat, 11 Sep 2004 14:16:58 +0200, Petra Hildebrandt wrote:
>>>>Is it possible to make mayo in like 40 minutes and store it for a week?
>>>>i'm not trying to make some fancy stuff. I just want to add something
>>>>to my tuna, in massive quantities, to make it edible.
>> 1 whole egg
>> oil, such as light olive oil
>> salt
>> a dash of lemon
>> dijon mustard or garlic. optional (about 1/2 ts)

Sounds yummy

Joel

>>
>>> Put all the ingredients except the oil (and other flavorings) in the
>>> food processor and run for about 20 seconds.
>>> Add the oil in a very thin stream
>
>Very bad.
>
>Since 1 out of 100 eggs have Salmonella (most via eggshell contamination
>but ovarian transmission is known to occur) mostly courtesy of contaminated
>feed pellets, you stand a great chance of coming down with a serious
>intestinal disease making your own mayonnaise without HEATING the whole egg
>first to pasteurize.
>
>Pasteurization, as you may recall, is the process of killing just the bad
>guys without harming the substrate.
>
>How much and for how long to heat whole egg without causing coagulation is
>the trick.
>

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- >Does anyone know the rest of the mayonnaise recipe (that is, does anyone
- >know how hot and for how long using what method is the proper way to
- >prepare whole egg for safe use in the home?