

Different mayos with Kikkoman and French fries

Total time **20 mins** **20 mins** preparation time

INGREDIENTS

4 portion(s)

Green Mayo:

3 pasteurized egg yolks
400 ml rapeseed oil
2 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
1 bunch fresh basil

White Mayo:

3 pasteurized egg yolks
400 ml rapeseed oil
2 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
1 tsp freshly grated garlic
3 tbsp sesame seeds

Red Mayo:

3 pasteurized egg yolks
400 ml rapeseed oil
2 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
1 tsp sriracha chilli sauce
1 tbsp sweet paprika

PREPARATION

Step 1

400 ml rapeseed oil - **1 bunch** fresh basil - **3** pasteurized egg yolks - **2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)

Green Mayo:

Rinse the basil and blend it with the rapeseed oil. Let it rest for a while, then strain the basil. Whisk the egg yolks with soy sauce and add the basil oil in a thin stream while continuing to whisk. Taste and adjust with more soy sauce, then serve with freshly made French fries.

Step 2

3 tbsp sesame seeds - **3** pasteurized egg yolks - **2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **1 tsp** freshly grated garlic - **400 ml** rapeseed oil

White mayo:

Toast the sesame seeds in a dry pan until they pop and give off a light popcorn scent. Whisk the egg yolks with soy sauce and garlic. Continue whisking while pouring in the oil in a thin stream. Taste and adjust with more soy sauce, then fold in the sesame seeds and serve with freshly made French fries.

Step 3

3 pasteurized egg yolks - **2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **1 tsp** sriracha chilli sauce - **1 tbsp** sweet paprika - **400 ml** rapeseed oil

Red mayo:
Whisk the egg yolks with soy sauce, sriracha, and paprika. Continue whisking while adding the oil in a thin stream. Taste and adjust with more soy sauce, then serve with freshly made French fries.