

Kippers on Crostini with Dill Mayonnaise

Ingredients:

- 2 Baguettes cut into 1/2" slices, toasted on both sides
- 4 tins Kippers

Ingredients Mayonnaise:

- 1 large Egg and 1 Egg yolk at room temperature
- 1 tbsp Dijon mustard
- 3/4 tsp Salt
- 1 cup Canola oil
- 1/2 cup Extra Virgin Olive oil
- 3 tbsp Lemon juice
- Zest of one Lemon
- Fresh Dill

Directions Mayonnaise:

Put egg, egg yolk, mustard, salt, lemon juice, and lemon zest then last the two oils in an immersion blender beaker.

Place bottom of immersion blender on bottom of beaker and begin to blend.

When mixture begins to emulsify gently raise the shaft to the top of the mixture and push back down to incorporate the rest of the oil.

You will have mayonnaise in about 20 seconds.

Put some mayonnaise on Crostini and then a piece of Kipper.

Serve