



Cockle mayonnaise

Ingredients (serves 4)

120 g extra virgin olive oil

1 egg

1/2 can of cockles in their natural state

Method

1. Pour the egg into a tall bowl suitable for blending.
2. Blend the egg while adding some olive oil little by little until a firm mayonnaise is obtained.
3. Add the cockles and the corresponding amount of liquid.
4. Mix and serve.

Recommendations

You can also use a commercial mayonnaise and replace the cockles with mussels. The sauce can accompany fish, vegetables or pasta. Keep it cold until eating time.