

Emulsions

Kitchen

How much oil each emulsifier can hold, and how to rescue a split one.

How much oil one emulsifier will carry.

Emulsion	Emulsifier	Holds
Mayonnaise	1 egg yolk	Up to ~250 ml oil
Hollandaise	1 yolk	~80 g butter
Vinaigrette	1 tsp mustard	~60 ml oil
Aioli	1 yolk + garlic	~200 ml
Beurre blanc	Reduction + cream	~200 g butter

To rescue a split emulsion: start again with a fresh yolk in a clean bowl and whisk the broken mixture into it, slowly.