



HERB MAYO

IMMERSION BLENDER

HERB MAYO

BY CHEF GEOFFREY ZAKARIAN

Makes: 2 Cups

Attachment Used: Blending Attachment

INGREDIENTS

1 large egg plus 1 large egg yolk

1 teaspoon dry mustard

1 small garlic clove, minced

¼ cup chopped mixed soft herbs,
such as any combination of Italian
parsley, basil, chives, tarragon,
and chervil

1½ to 1¾ cups extra-virgin olive oil

Juice of ½ lemon (about 1½
tablespoons)

1 tablespoon white wine vinegar

DIRECTIONS

- In a small high bowl slightly bigger than the size of the Immersion Blender, blend the egg and egg yolk, mustard, sugar, garlic, and herbs and process until smooth. Add the oil in a slow steady stream while blending (just drips at first, adding more rapidly once the mayonnaise begins to thicken) to make a very thick mayonnaise.
- Stop and add the lemon juice and vinegar, blend again and once the mixture begins to thicken and then add the remaining oil, topping just before it has thickened to your liking. It will thicken a bit more once it is chilled.
- Scrape into a small bowl, season with salt and pepper, and cover the surface with plastic wrap. Chill until ready to use. The mayonnaise will keep 3 or 4 days in the refrigerator, though the garlic flavor will intensify over time.

TIP: High-quality cold organic eggs are important as the vibrant hue and taste of the yolk will add proper structure, depth of flavor, and beautiful color to the mayonnaise.

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CLASSIC WHIPPED CREAM

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CLASSIC WHIPPED CREAM

BY CHEF GEOFFREY ZAKARIAN

Serves: 6 People

Attachment Used: Whisking Attachment

INGREDIENTS

1½ cups very cold heavy cream

½ vanilla bean, split lengthwise

3 tablespoons confectioners' sugar, sifted

DIRECTIONS

- Add the cream to a chilled bowl. With the tip of a paring knife, scrape in the seeds from the vanilla bean. With the Whisking Attachment on the Immersion Blender, mix until the cream begins to hold very soft peaks, 1 to 2 minutes.
- Add the confectioners' sugar and whisk to soft peaks, just 1 minute longer. Use immediately or chill for a few hours, rewhipping with a whisk before serving.

TIP: Add a pinch of Cream of Tartar to stabilize and keep from separating.

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GRAINY MUSTARD VINAIGRETTE

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BY CHEF GEOFFREY ZAKARIAN

Serves: 6-8 People

Attachment Used: Whisking Attachment

INGREDIENTS

¼ cup lemon juice

¼ cup sherry vinegar

½ cup grainy mustard

¼ cup shallot, minced

1 cup extra virgin olive oil

Salt and pepper, to taste

DIRECTIONS

- Combine the lemon juice, sherry vinegar, mustard, shallot, and olive oil in a stainless steel mixing bowl and use the Whisking Attachment on the Immersion Blender to combine. The dressing will not emulsify.
- Taste and season with salt and pepper.

TIP: Season the ingredients with the salt and pepper before adding the olive oil for better absorption.

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TOMATO SOUP

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Serves: 4 People

Attachment Used: Blending Attachment

INGREDIENTS

2 tablespoons butter

1 each Spanish onion, thinly sliced

4 cloves garlic, thinly

1 (28 oz) can tomatoes

2 cups chicken stock

¼ cup olive oil

10 leaves basil, plus extra for garnish

½ cup Parmigiano-aReggiano,
plus extra for garnish

Kosher salt

Fresh cracked pepper

DIRECTIONS

- In a large saucepan, sweat the onions and garlic in the butter until soft over a medium flame, about 6 minutes.
- Add the tomatoes, chicken stock, olive oil, and basil. Season with salt and pepper.
- Simmer for 30 minutes.
- Add the cheese. Purée with the Immersion Blender and season as needed.
- Garnish with additional basil and cheese.

TIP: Use Imported Italian San Marzano tomatoes, not fresh for best flavor and less sweetness.

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