

Let's eat, Invercargill, and celebrate Neighbours Day

Your neighbour has shared this much-loved recipe for you to take, make and share with your friends, whānau and neighbours. Enjoy!

Annette's Watercress Mint Mayonnaise

Annette is always looking for new ways to experiment with the watercress that she grows on her Gorge Road property, and this mayo is a refreshing companion for sandwiches, BBQ meats or salads. Annette volunteers her time as the Chairperson of the Southern Farmers' Market and active member of the Murihiku Kai Collective. When she is not at the market, you will find her in her tunnel houses tending to her plants.



- 1 egg**
- 1 tsp mustard**
- 1/2 tsp salt**
- 1 tbsp lemon juice**
- 1 cup olive oil**
- 2 tbsp mint** finely chopped
- ¼ cup watercress leaves** finely chopped

Place egg, salt, mustard, lemon juice and 1/4 cup of the olive oil in a blender or food processor. Blend well.

With the food processor's motor still running, slowly drizzle in the remaining oil until mixture reaches mayonnaise consistency.

Stir through chopped mint and watercress. Enjoy!

