

POTATO SALAD

EQUIPMENT

MIXING BOWLS, WHISK, SPOONS, CHEF KNIFE, ICE

INGREDIENTS

15-20 CHAT POTATOES, 5 EGGS, 20GM RED WINE VINEGAR, 10GM DIJON MUSTARD, 10GM SEEDED MUSTARD,
200GM VEGETABLE OIL, 100GM SOUR CREAM, 3 SPRING ONIONS, 5 SPRIGS DILL, SALT

METHOD

PLACE THE POTATOES ON A LARGE PERFORATED TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 45 MINS

SET ASIDE 4 EGGS AND SEPARATE THE OTHER ONE RESERVING THE YOLK IN A MIXING BOWL

ADD THE VINEGAR, DIJON AND SEEDED MUSTARD TO THE YOLK AND WHISK TO COMBINE, SLOWLY ADD THE OIL IN A STEADY STREAM WHISKING
CONSTANTLY UNTIL YOU ACHIEVE A THICK MAYONNAISE

ADD THE SOUR CREAM TO THE MAYONNAISE, SEASON WITH SALT AND SET ASIDE

PICK THE DILL AND PLACE THE SPRIGS INTO A LARGE MIXING BOWL, SLICE THE SPRING ONIONS AND ADD TO THE BOWL WITH THE DILL

WITH 12 MINS REMAINING ON THE TIMER FOR THE POTATOES PLACE THE REMAINING EGGS ON ANOTHER TRAY AND ADD TO THE OVEN

SET UP A BOWL OF ICED WATER FOR THE EGGS

ONCE THE TIMER GOES OFF REMOVE THE POTATOES AND SET ASIDE TO COOL AT ROOM TEMPERATURE, PLACE THE EGGS INTO THE ICED WATER TO
COOL

ONCE COOL PEEL THE EGGS AND CUT IN HALF, CUT THE POTATOES IN HALF AND ADD THE POTATOES AND EGGS TO THE HERBS

SEASON THE SALAD AND DRESS WITH THE MAYONNAISE

PLACE IN A LARGE SERVING BOWL AND SERVE

HINTS & TIPS

- LEAVE THE SKIN ON YOUR POTATOES FOR YOUR SALAD, ALL THE FLAVOUR IS JUST BELOW THE SURFACE OF THE SKIN

- ADD DICED CRISPY BACON OR EVEN BRAISED HAM HOCK FOR A SMOKY TONE TO YOUR SALAD