

Inspired Hillier Recipes

Salad

POTATO SALAD

Method:

Boil the potatoes whole in their skins in salted water until just tender.

Whisk the oil, vinegar and mustard together.

When cooked, drain the potatoes, cutting in half if too big. While still warm, gently toss in the mustard mix and season.

Leave to cool.

When cold, fold in the mayonnaise and herbs. Place in a serving bowl and garnish with salad leaves or herbs if desired.

Adding dressing to the hot potatoes will help them absorb the full flavour. Always add the mayonnaise and fresh herbs once the potatoes are cold or the mayonnaise will split and herbs will wilt.

Ingredients - Serves 6:

- 900g waxy potatoes (such as Charlotte)
- 2 tablespoons of wholegrain mustard
- 3 tablespoons of olive oil
- 1 tablespoon of white wine vinegar
- 100g of mayonnaise
- 4 spring onions, cut into 5mm slices
- Small bunch of chives, finely chopped
- Handful of tarragon, finely chopped
- Handful of parsley, finely chopped

Soula's Top Tip

Use any mixture of herbs that you have to hand – dill, mint, basil all work well!

