

Potato Salad



I wasn't sure what to call this recipe as Potato Salad didn't really seem to quite cut it. However, the title would have been a bit ridiculous and a little something like Sublime Potato Salad with Duck Egg & Seeded Mustard Mayonnaise, Boiled Egg, Dill, Chive, Parsley, Radish & Toasted Almonds. This is not your average Tattie salad, as I had not so average ingredients but that is not a problem as they can easily be substituted for other more accessible ingredients. Golly it was good though. I have a newfound love for Potato Salad and I will be making this one again and again or when I can get my hands on a duck egg and some really good, Tassie new potatoes. So basically, I will be making this when Covid19 finally exits the building and we can return to our little piece of Tassie paradise. Won't that be awesome....for everyone.

Prep time: 30 minutes

Cooking time: 20 Minutes

\$ Low Budget

Serves 6 as a side

1kg of baby potatoes, halved or quartered (good waxy ones)

4 boiled eggs, chopped

6 radishes, thinly sliced with a mandolin

1/2 cup of finely chopped parsley

1/4 cup of finely chopped dill

1/4 cup of finely chopped chives

1/2 cup of roasted almonds, roughly chopped

1 small red onion, very finely diced

For the Mayonnaise:

1 duck egg yolk or two chicken egg yolks (room temperature)

1 cup of olive oil

1 tbs of seeded mustard

2 tbs of white wine vinegar

Sea salt and cracked pepper

Place the potatoes in a saucepan of water and bring to the boil. Boil for about 10 minutes or until just tender when pierced with a knife. Drain and then put the lid on to allow them to steam for a few minutes. Allow to cool.

To make the mayonnaise, place the duck egg yolk and mustard in a mixing bowl. I really must stress how important it is to have your yolk at room temperature as it will prevent your mayonnaise from splitting. I have had many failed attempts until I discovered that this is key to a good mayo. I am actually not sure of the science behind it as I am a cook not a scientist but believe me, it makes all the difference. Whisk the egg yolk and seeded mustard together until the yolk is nice and creamy and then add the oil a drop at a time, whisking constantly until you can see it start to bind. You

can do this in a food processor or with an electric mixer if you prefer. Once you can see that it has begun to bind, add the oil in a steady stream, whisking constantly. Once you have a nice, thick consistency and all of the oil is gone, season with salt and pepper and stir in the vinegar. This should loosen the mayonnaise up but if a little more liquid is needed just add a touch of water until you reach the desired consistency.

Grab a salad bowl and place the cooled potatoes, chopped eggs, radish, red onion, 2/3rds of the herbs and the almonds in it along with 2-3 tablespoons of the mayonnaise. Use a couple of wooden spoons or your hands to gently toss the ingredients until well combined. I say 'gently' as you don't want the egg to break up too much. Scatter over the remaining herbs and serve the potato salad along side your favourite Barbecue meat, salads or veggies.