

View from the Fridge – Recipes from Brian Donkin

Recipe # 92 – Potato Salad

Preparation time: 10 mins – Cooking time: 35 mins

Ingredients for cooking:

3 medium sized potatoes
1 small onion peeled and finely diced
1 tspn of chopped parsley
1 wine glass of mayonnaise
½ wine glass of whipped cream
Salt and pepper to taste

Method

1. Place the three unpeeled potatoes in pot of cold water
2. Bring to the boil and simmer for 30 minutes
3. Drain into colander and leave to cool
4. Chefs tip: a) potatoes are 90% water so if you cool under a cold tap they will retain their water and be too moist but if you allow them to dry in the colander without running them under water they will be firmer and drier – b) the skin peels much more easily when cold
5. Peel and dice the potatoes into a bowl
6. Add all other ingredients
7. Mix well and serve

Serves 3

