

Potato Salad with Fennel and Mustard

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Typ: Salat

Quelle: Mary Berry

Bemerkungen: A twist on the classic potato salad we used to have when my children were young. The fennel gives a crunch, the mustard adds sharpness and the dill pickle sweetness. Dill pickles come in a jar like gherkins but are sweeter and more tender.

Genossen bei Ann, Mai 24.

Zutaten 750 g baby new potatoes
2 tbsp Dijon mustard
2 tbsp white wine vinegar
2 tsp runny honey
4 tbsp olive oil
4 spring onions, sliced
1 small fennel bulb, thinly sliced
2 celery sticks, thinly sliced
4 tbsp creme fraiche
4 tbsp chopped parsley
50 g dill pickles, finely chopped

Rezept:

1. Cook the new potatoes in boiling salted water for about 15 minutes, or until just tender. Drain and cool slightly before removing the skins, if liked. Slice the potatoes in half or into quarters.
2. Measure the mustard, vinegar, honey and oil into a bowl. Whisk together. Add the warm potatoes, spring onions, fennel and celery, and mix well. Season with salt and black pepper. Cover and chill in the fridge for about an hour.
3. When ready to serve, mix the creme fraiche, parsley and dill pickles together in a bowl and season well. Add to the potatoes and stir to combine. Serve at room temperature.