

**Spud
Sisters**

The Spud Specialists!

*boil'em bake'em
fry'em mash'em*

Pink Fir Apple Potato Salad

with Radish & Crème Fraîche

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Delicious Pink Fir Apple potatoes paired with crisp radish and crème fraîche to keep it light and fresh - a favourite for any bbq, picnic or get together!

Ingredients

500gm Pink Fir Apple* potatoes

200gm small French or breakfast radishes, thinly sliced

Dressing

60g Crème Fraîche

15gm or ¼ bunch dill, leaves picked

15gm or ¼ bunch chives, finely chopped

2 tsp Dijon mustard**

50g cornichons, thinly sliced

juice of ½ a lemon

pinch of salt & freshly ground black pepper to taste

edible flowers for garnish (optional)

Directions

Fill a large saucepan with cold water and add in the whole washed potatoes (with their skins still on), along with 1 tsp of salt.

Bring to the boil, then turn down to a gentle boil and cook for approximately 25 minutes, or until cooked through - but not too soft.

Drain and cool for 10 minutes before peeling and slicing. We've cut them at an angle, but feel free to cut them as you like.

While the potatoes are cooking, make the delicious dressing.

In a large bowl, combine all of the dressing ingredients and gently mix together. Give it a taste and adjust to your liking. Need more mustard or chives - go for it!

To finish, add in the potatoes and radishes, give it a toss and one final taste test to ensure the seasoning is spot on.

Sprinkle edible flowers and add more cracked pepper over the top to really punch up the presentation, however this is optional and totally up to you.

Enjoy!

Serves 4

* If Pink Fir Apple are out of season, try another "waxy" spud such as Kipfler, Tasmanian Pink Eye or Nicola.

** If you prefer, use a mustard of your choice such as English or Wholegrain.

NOTE: Don't be afraid to experiment and add your own favourite ingredients to the salad. If adding crispy bacon and baby peas sounds yum, do it - make it your own!.

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