This rich, yolky dressing, made by combining chopped 'soft, hard-boiled' eggs with a vinaigrette, is one of my favourites. It works brilliantly with new potatoes and sweet, ripe cherry tomatoes.

SERVES 4

About 400g new potatoes
4 large eggs, at room temperature
About 250g cherry tomatoes, halved
A good handful of chives
Sea salt and freshly ground black pepper

FOR THE VINAIGRETTE
6 tablespoons rapeseed oil
4 teaspoons cider vinegar
1 teaspoon English mustard
A pinch of sugar

Cut the potatoes into chunks if they are large. Put in a pan, cover with water; add salt and bring to the boil. Turn down the heat and simmer for 8-12 minutes, or until tender. Drain well and leave to cool.

Meanwhile, to cook the eggs, bring a pan of water to the boil. Add the eggs, return to a simmer, then cook for 7 minutes. Lighly crack the shells of the eggs and run them under cold water for a minute or two to stop the cooking. Leave until cool, then peel the eggs.

For the vinaigrette, put the ingredients into a screw-topped jar with some salt and pepper and shake until emulsified.

Chop the boiled eggs very roughly and put them into a large bowl. Pour on the vinaigrette and mix well, breaking the eggs down a bit as you go. Add the potatoes and cherry tomatoes, and toss together well. Taste and adjust the seasoning if you need to, then snip over the chives and serve.