



New  
This is it!  
Softly  
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.

potato,  
and  
boiled  
egg  
salad

STEPS:

About 100g new potatoes  
20-25 eggs, at room  
temperature

About 250g cherry tomatoes  
fresh

A good handful of chives  
For salt and freshly ground  
black pepper

For the vinaigrette:  
6 table spoons rapeseed  
oil  
200g plain yoghurt  
100g plain 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. Lightly 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 mix over the chives and water.