Potato Salad

1 kg potatoes, small pieces cooked

Small bunch chives, finely sliced

½ cup sour cream

2 Tbsp lemon juice

½ tsp salt and pepper

15 lettuce leaves, halved

½ tsp Fennel seeds, toasted

¼ tsp cayenne pepper

1. Wash the lettuce and cut into smaller pieces
2. Boil potatoes until softened
3. Finely slice chives
4. Mix together the sour cream, salt and pepper, lemon juice
5. Toast the seeds in a dry pan until fragrant
6. Add cayenne pepper to the dressing and toss with potatoes, until nicely mixed together.
7. Place on a platter with the lettuce leaves.
8. Sprinkle with the chives and serve!