Potato salad with home-made mayonnaise

**Ingredients**

5 white potatoes

1 sweet potato

2 tsp chopped Dill

1 red onion, finely diced

*Dressing; MAYO*

1 egg

1 TBsp Dijon mustard

1 TBsp white wine vinegar

¼ tsp salt

1 cup sunflower oil

1 tsp lemon juice

**Method**

1. Turn the oven onto fan forced (the round symbol in a box, usually found at the bottom of the dial) and 180oC
2. Peel and cut the white potato into cubes, about 2cm wide, place in a medium pot and cover with cold water. Bring to the boil then reduce heat to a simmer and cook for about 20 mins, or until a knife or fork pierces them easily.
3. Scrub the sweet potato well, peel if not too knobbly. Cut into 2cm thick slices and lay flat on a baking tray that has been lined with baking paper. Sprinkle with a little salt and pepper and bake for 20-25 minutes, or until a knife is easily inserted.
4. Wash the dill and spin dry in a salad spinner, pick a few tips off for decorating the salad and chop the remainder. Until you have 2 tsp full.
5. Make the MAYO;

Add all your mayonnaise ingredients (including the oil) to a tall, narrow jar. Using only the stick blender wand, slowly draw the stick blender up through the middle of the jar to incorporate the oil, then push it back down and around so everything is incorporated. Repeat this a couple of times until you have a thick mayonnaise. Taste and then add additional salt or lemon juice to taste.

1. Spread the cooked potato out on a tray to cool. You may want to put in the fridge but wait until the potato isn’t steaming. Once it has cooled you can mix everything together.
2. Put into a serving bowl and decorate with the sprigs of Dill.
3. Serve.