

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.

New potato, tomato and boiled egg salad

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 or olive 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. 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 snip over the chives and serve.