

RUSSIAN SALAD (OLIVIER SALAD)

Ingredients

600g potatoes, diced 2cm (about 10 potatoes)
2-3 carrots, diced 1.5cm
1 cup peas (frozen) plus a cup of fresh if available.
5 eggs, boiled with 1 tsp bicarbonate for easy peeling.
½ cup pickles, drained and chopped
¼ cup dill or fennel fronds (just the tips), chopped nicely to retain their shape
2 tablespoons mayonnaise

Method

Step 1 - In a saucepan add the eggs and boil for 5 minutes. Drain and add cold water to the pot and change a couple of times. Peel the eggs when cool enough to handle

Step 2 - Boil the potatoes and carrots together with ½ tablespoon of salt added to the water. Cook until tender but not mushy (about 10-15 mins). Add in the peas in the last minute if using frozen ones. Drain and allow to cool completely.

Step 3 - Chop the eggs up and place in a large bowl along with the potatoes, carrots, peas, pickles, dill and mayonnaise.