INGREDIENTS

1 kg potatoes, washed

6 cloves garlic (1 small bulb)

1 spring onion

2 Tbsp Red wine vinegar

1.5 cups extra virgin Olive Oil

1 tsp salt plus a pinch more if needed.

METHOD

* Wash the potatoes, cut in cubes and boil in water until soft, for about 15-20 minutes. Place the potatoes in a pot of cold water and then turn on the heat, that way the potatoes will cook uniformly.
* Once boiled, strain and put through the ricers. Set aside to cool. Hot potatoes will absorb the oil faster which is not what you want.
* In the small bowl of a food processor blitz the garlic cloves with a ¼ tsp of salt and 1 tsp of olive oil, until it is a paste.
* Add ½ of the olive oil in a steady stream in the food processor and continue mixing.
* Add the garlic paste to the potato and mix with a wooden spoon.
* Add the rest of the olive oil gradually in a steady stream or about 1 tablespoon at a time, mixing until oil is absorbed.
* Add a bit of red wine vinegar for taste and mix well.
* Cover and place in the refrigerator 2-3 hours before serving and then bring to room temperature. (we may not do this)
* Serve in small bowls with a little spring onion sliced and sprinkled on top. Serve onto the plates from here.