

WARM HERB POTATO SALAD & RED VEIN SORREL DRESSING

Ingredients:

6 washed potatoes (about 1kg)

Dressing:

2 spring onions, sliced thinly

Half teaspoon sea salt

70ml **white condiment** balsamic vinegar

200ml olive oil

2 tablespoons freshly chopped parsley

2 tablespoons freshly chopped fennel

1 tablespoon freshly chopped mint

10 red vein sorrel leaves, stems and spine removed, sliced thinly

1 TSP FINE SALT

BLACK PEPPER

Method

1. Slice potatoes thinly (1cm) and place into a pot and cover with cold water.
2. Bring to simmering point, turn down heat and simmer until potatoes are tender (maybe 15 minutes.)
3. Whilst potatoes are cooking make the dressing.
4. Prepare the washed herbs, making sure to remove as much water as possible in the salad spinner.
5. Measure the oil and white balsamic vinegar and whisk together well. Add the herbs and sorrel (reserve some for scattering on top) and let sit until the potatoes are cooked and drained.

we don't use normal balsamic vinegar as it colours the potatoes

6. Tip potatoes back into the pot and season well with salt and pepper. Add the spring onions. Gently turn the potatoes over and slowly add vinaigrette until nicely coated. Finally tip into a serving dish. Scatter with the garnish (parsley, sorrel and fennel.)