

Creamy Potato Salad with Herbs

Season: Summer/Autumn

Type: Salad

Difficulty: Easy

Serves: 20 or 30-40 small tastes

Fresh from the garden: Potatoes, Shallots, herbs

Recipe source: interpreted from taste.com.au

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Saucepan (large) • Sharp Knife • Zester/ microplane • Juicer • Fork • Serving Bowls (one per table) 	<ul style="list-style-type: none"> • 3kg potatoes • 400g sour cream • 1/4 cup chopped fresh dill • 1/4 cup chopped fresh continental parsley • 1/4 cup chopped fresh mint • 2 tablespoons dijon mustard • zest and juice of 1/2 lemon • Salt & freshly ground black pepper • 2 green shallots, ends trimmed, thinly sliced

What to do:

- Wash the potatoes and cut into bite sized pieces (about 2-3cm) in a large saucepan and cover with boiling water. Bring to the boil over high heat and cook for 15-20 minutes or until tender.
- Meanwhile chop the dill, parsley, mint and slice the shallots. Zest the lemon then squeeze out the juice.
- In a large bowl add the sour cream, mustard, lemon juice & zest, dill, parsley and mint. Whisk these together using a fork.
- Once the potatoes are drained, place them back in the saucepan and add the sliced shallots. Pour in the dressing and stir gently until combined. Leave with the lid on until ready to serve.
- Put the mixture in serving bowls on the table and garnish each one with a sprig of dill and a couple of parsley leaves.

Notes

You can try seeded mustard, and also replace or mix some of the sour cream with mayonnaise. Various mixed herbs work well, particularly basil, chives and other softer leaved herbs. I tend to leave the potato skins on as much of the nutrients are just under the skin, but peel them if you prefer.