



NEW POTATOES WITH QUARK AND CUCUMBER SALAD

Serves 4 – Quick & Easy

For the dressing:

½ shallot
1 tsp Ourdaller mustard (tarragon or classic)
2 tsp sugar
2 tbsp white wine vinegar
2 tbsp Ourdaller linseed oil
2 tbsp Ourdaller sunflower oil
pepper

1 cucumber
800g small new potatoes
250g quark (40%)
fresh chives, finely chopped
Ourdaller linseed oil, for drizzling
salt and pepper

1. Start by making the dressing. Finely chop the shallot and put into a salad bowl. Add the mustard, sugar, white wine vinegar, linseed oil, sunflower oil and pepper and mix into a smooth dressing. Set aside.
2. Bring a large pot of salted water to the boil and cook the potatoes until soft (approx.. 20 minutes).
3. Meanwhile, cut the cucumber open lengthwise and remove the watery seeds with a spoon. Finely slice and add to the dressing, mix well and leave to macerate while preparing the quark.
4. Put the quark into a bowl and mix with chives, season with salt and pepper.
5. Once the potatoes are cooked through, drain and distribute between four plates. Add a bit of cucumber salad and a generous dollop of quark. Before serving, drizzle the quark with linseed oil.

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