



GREEN POTATO SALAD WITH SAUSAGES

Prep: 1h + cooling – Serves 4 – Easy

800g waxy potatoes
3 pickled gherkins
3 tsp capers
1 shallot
½ bunch parsley
½ bunch chervil
1 bunch tarragon
2 egg yolks
2 tsp mustard + extra to serve
200ml sunflower oil
1 tsp white wine vinegar
salt and pepper
8 small German-style sausages or 4 large ones
crispy fried onions, to serve
mustard, to serve

Start by preparing the potato salad. Wash the potatoes and put into a saucepan with salted water. Cover, bring to the boil and cook for 25 minutes until soft.

Drain the potatoes and rinse under a cold running tap. Peel the potatoes while still hot*, quarter, slice and put into a bowl. Leave to cool completely.

Finely chop the gherkins and capers and add to the bowl. Peel and finely chop the shallot and add to the bowl.

To make the mayonnaise, put the egg yolks and mustard into a bowl and beat with an electric whisk. Slowly add the sunflower oil in a thin, steady stream while beating vigorously. Season with the vinegar, and salt and pepper.

Put all the herbs into a blender and finely chop. Add the mayonnaise and blend into a herby mayonnaise.

Add the mayonnaise to the potatoes and mix. Season generously with salt and pepper.

Heat a saucepan with boiling water. Take off the heat, add the sausages and heat through for 5 minutes.

Distribute the potato salad on four plates, sprinkle with crispy fried onions, snuggle two sausages next to the salad and add a dollop of mustard.