Dizzle Sky
KITCHEN CLUB & COACHING

SUMMER POTATO SALAD

MINUTES TO PREPARE	MINUTES TO COOK	SERVES
5	20-25	2

INGREDIENTS

400g new potatoes
2 tablespoons Greek yoghurt
1 tablespoon mayonnaise
1/2 teaspoon sumac
A pinch of Maldon sea salt
Freshly ground black pepper
Juice of 1/6 lemon
1 spring onion, *finely chopped*
1 handful light herbs (fresh coriander, chives, tarragon or mint), *freshly chopped*

LET'S GET COOKING

1. In a saucepan, cover the new potatoes with water and bring them to the boil. Turn the potatoes down to a gentle simmer and pop a lid on.
2. Cook for 20-25 minutes until you can easily insert a sharp knife.
3. Drain and leave to the side to cool for 5 minutes.
4. When you are ready, halve any large potatoes with a knife and add the Greek yoghurt, mayonnaise, sumac, lemon juice, spring onion and freshly chopped coriander. Season well with Maldon sea salt and freshly ground black pepper.
5. Mix well and taste. Adjust the seasoning as necessary and enjoy either warm or cold.

"I've used fresh coriander here but any light herb such as basil, chives, mint or tarragon will be delicious. Or add a mix of all of them. By adding different herbs on different occasions, you'll be creating a new identity for the dish."