



Christmas

DOUBLE MINT POTATO SALAD

INGREDIENTS

- 800g small potatoes (a waxy variety such as kipfler, pink eye or nicola)
- 1/2 bunch mint, leaves torn
- 1/4 bunch flat-leaf parsley, leaves torn
- MINT DRESSING
- 2 tsp dried mint
- 1/2 tsp ground cumin
- 1/2 tsp salt flakes, plus extra, to serve
- Juice of 1/2 lemon
- 200g creme fraiche

DIRECTIONS

1. For the dressing, combine the dried mint, cumin, salt, lemon juice and creme fraiche. Chill, the longer the better, until ready to serve.
2. Cook the potatoes in a large saucepan of boiling, salted water for 10 minutes or until tender. Drain, then place back into the warm, dry pan to dry and cool for 15 minutes.
3. Cut the potatoes as you like (or leave whole if they're small). When cooled to room temperature, toss gently with the dressing until nicely coated.
4. Scatter on the fresh herbs, finish with a sprinkle of salt and serve.

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SERVES: 4

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