

# Miss Heinzes Potato Salad

**Season:** Any

**Type:** Salad

**Difficulty:**  

**Serves:** 4

**Fresh from the garden:** Potatoes, eggs, spring onions, dill

| Equipment:                | Ingredients:                                 |
|---------------------------|--|
| Measuring cups and spoons | 1kg potatoes peeled and cut into 2.5cm cubes |
| Chopping boards and mats  | 1 tsp salt                                   |
| Knives                    | 4 eggs                                       |
| Large bowl                | ½ cup chopped spring onions                  |
| Large Saucepan            | 1 Tbsp dill, chopped                         |
| Small saucepan            | 2 eggs                                       |
| Strainer                  | ¼ cup mayonnaise                             |
| Wooden spoon              | Salt and pepper to taste                     |

## Method:

- Place diced potatoes into large saucepan and cover with cold water. Add 1 tsp salt.
- Bring to boil, reduce heat and simmer until just tender.
- Drain carefully.
- Rinse with cold water.
- In a small saucepan, add the eggs (still in shells) and cover with cold water.
- Bring to the boil.
- Boil for 8 minutes.
- Drain eggs and sit in a bowl of cold water to cool down. Change water regularly to cool down faster.
- Peel the eggs and cut into slices.
- Add all of the ingredients to a large bowl and stir gently to combine.
- Season with salt and pepper.
- Refrigerate until completely cold.
- Serve

## Note:

Homemade mayonnaise is a delicious substitute for brought mayonnaise

3 egg yolks  
2 tsp white wine vinegar  
2 tsp Dijon mustard  
200ml grapeseed oil  
Flavouring ingredients (such as garlic,  
Worcestershire or tomato sauce)  
Salt & freshly ground white pepper

Place the yolks, vinegar and mustard in a blender and process until all the ingredients are light and creamy.  
While the motor is running and in a slow steady stream, gradually add the oil until thick and pale. Add Flavourings  
Season with salt and pepper.