Miss Heinze's Potato Salad

Season: Any
Type: Salad
Difficulty: 🍛 🍛
Serves: 4

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

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>Measuring cups and spoons</td>
<td>1kg potatoes peeled and cut into 2.5cm cubes</td>
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<tr>
<td>Chopping boards and mats</td>
<td>1 tsp salt</td>
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<tr>
<td>Knives</td>
<td>4 eggs</td>
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<tr>
<td>Large bowl</td>
<td>½ cup chopped spring onions</td>
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<td>Large Saucepan</td>
<td>1 Tblsp dill, chopped</td>
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<td>Small saucepan</td>
<td>2 eggs</td>
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<tr>
<td>Strainer</td>
<td>¼ cup mayonnaise</td>
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<tr>
<td>Wooden spoon</td>
<td>Salt and pepper to taste</td>
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</tbody>
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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 bought 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.