



JERNEJ KITCHEN

OLIVIER SALAD

Olivier Salad is a vegetarian salad recipe for a Russian classic made of potato, mayo, eggs, peas, and carrots. A simple and quick recipe for a divine dish.

SERVES	8	PEOPLE
PREPARATION:	10	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	25	MINUTES

OLIVIER SALAD

2 eggs

3 medium potatoes (approx. 2 cups diced potatoes)

3 carrots (approx. 1 1/2 cup diced carrots)

200 g (1 cup) frozen peas

3 large pickles (or 3/4 cup diced pickles)

250 g (1 cup) mayo

50 g (1/4 cup) sour cream

1/2 tsp dried dill

1 tsp dijon mustard

1 tbsp lemon juice, freshly squeezed

TOOLS AND EQUIPEMENT

saucepan

pot

bowl

sieve

COOK THE EGGS

Pour 1 liter (4 cups) water into a saucepan, place over high heat and bring to a boil. Using a spoon, dip each egg three times into the boiling water for about 2 seconds to prevent the egg from cracking. Reduce the heat and cook the eggs at medium for 10 - 12 minutes. Drain the eggs and cool them under cold running water. Finely dice the pickles.

TIP

Try to dice all the vegetables as evenly as possible. Feel free to use a mandoline slicer.

COOK THE VEGETABLES

Pour 2 liters (8 cups) of water into a pot. Place over high heat and bring to a boil. Peel the potatoes and carrots and dice into 0.5 cm (1/8-inch) cubes. Add to the boiling water and cook for 12-15 minutes or until the veggies are cooked but not overcooked. Add frozen peas to the veggies the last 2 minutes of cooking. Drain the vegetables and cool them under cold running water.

DRESSING

In a small bowl, stir to combine the dressing ingredients: mayo, sour cream, dill, dijon mustard, and lemon juice. Season with salt and pepper to taste.

STIR TO COMBINE AND SERVE

In a large bowl, combine all the ingredients for the salad. Add the dressing and stir to combine gently using a spatula. Keep chilled until serving.