



JERNEJ KITCHEN

POTATO SALAD WITH SMOKED FISH

This is our favourite potato salad and you just have to try it. It's so creamy, rich in flavour.

SERVES 4
PREPARATION: 25 MINUTES
COOKING: 20 MINUTES

POTATO SALAD

500 g small new potatoes, washed
1 tsp dijon mustard
2 tbsp crème fraîche or sour cream
4 tbsp olive oil
1 lemon, juice
150 g cold smoked trout / salmon
8 olives, chopped
2 tbsp capers, preserved in vinegar
1 red onion, thinly sliced
1 handful of sun-dried tomatoes, chopped
1 fresh chili pepper, thinly sliced
1 handful of fresh dill / fennel

COOK THE POTATOES, MAKE THE DRESSING

Gently boil the whole potatoes with skin in salted water until tender. To make the dressing, whisk together mustard, crème fraîche, olive oil, lemon juice, pepper and salt in a bowl, until you get a silky emulsion.

CHOP

Drain the cooked potatoes well and slice in half. In a large bowl, dress the potatoes with crème fraîche emulsion. Add a handful of chopped olives and sun dried tomatoes, capers, most of the dill / fennel, sliced red onion and toss everything together well.

SERVE

Flake the smoked trout or salmon over the top. Sprinkle with thinly sliced red chili pepper and the rest of the fresh dill / fennel. Drizzle with a bit of olive oil and grate some lemon zest on the top for an extra kick of juiciness.

TOOLS AND EQUIPEMENT

Pot
bowl
Kitchen knife
Cutting board
Colander
salad plate