



Recipe of the Week

DRESSING FOR NEW POTATO SALAD

We're close to the new potato season and as potato salad has always been one of my all-time favourites, here's a great dressing.

Ingredients

½ cup stoned black olives
3 tabs capers
2 tabs each chopped chives & parsley
1 clove garlic
Zest & juice of 1 large lemon
1 red chilli
125 mls extra virgin olive oil
Salt & pepper to taste

Method

1. Add everything to the food processor and whizz for around 15 seconds

This can be used on either cold or warm new potatoes. The dressing quantity is enough for potatoes for six people.

As another alternative try fried bacon chopped into small pieces plus fresh broad beans (with the skins removed if you feel particularly keen). The key to delicious broad beans is eating them young.