

Potato and Dill Salad

Ingredients -

- New potatoes
- Eggs
- Olive oil
- Dill
- Raki (Tequila works as a substitute)
- Sugar
- Salt & pepper

Method –

1. First up we're going to make the mayonnaise base, it's going to be a completely different taste to something store bought, or even your standard homemade mayo. This is because we are using olive and not vegetable oil which has a much stronger flavour, plus we're adding 50ml of some pretty strong alcohol! If you do want to save time and skip this part then feel free, you'll still end up with a great side dish for your BBQ.
2. Remove your dill from the stalks and finely chop. Keep your stalks and add these to the pot you are going to boil your potatoes and eggs in, it will infuse that dill flavour right through the dish.
3. You will need a small stick blender to emulsify the oil and eggs to make your mayo base.
4. Crack 4 eggs into a mixing bowl along with half of your chopped dill. Slowly add around 350ml of your olive oil whilst blending. Get as much air into the mix as you can, and you will see the mixture thickening. You don't want to go quite as thick as normal mayonnaise; you want to be slightly on the runnier side.
5. Add 50ml raki or tequila, a tablespoon of sugar and a teaspoon each of salt and pepper along with the rest of your dill, mix through.
6. At this point it will have a very strong, flavour, heavy on the olive oil and the alcohol. Don't be put off, once you hit this with the heat from your freshly cooked potatoes and eggs this is going to massively sweeten up.
7. Chop your potatoes (roughly 20) in half and add them to a pot of salted cold water along with those dill stalks. Rule of thumb, for veg that grown below the ground bring to the boil from cold, for veg that grows above the ground add to already boiling water. After your pan boils your spuds will need about 20 minutes.
8. 15 minutes in add your eggs (8) to the pan to cook alongside them for the final 5 minutes, this should give an almost hard egg with still a little bit of movement and softness in the yolk.



9. Run your eggs under cold water to make them easier to handle, peel, quarter and add to your mayo with the potatoes.
10. Serve warm with some dill garnish.

