

New Baby Potato Salad with Mustard Dressing

Photography by [Darren Bester](#)

Yield: 10, as a side dish

Ingredients:

x2 700g Bags of Baby Potatoes, boiled, skinned & cut into quarters

10 - 12 Quail Eggs, hard boiled & seasoned with salt and pepper

Caper Berries, some chopped up and some retaining original appearance

Red Onions, finely Chopped

2 Handfuls Chopped Chives

2 tbsp Dijon Wholegrain Mustard

2 tbsp Dijon Traditional Mustard

2 tbsp Honey

90ml Lemon Juice

250ml Olive Oil

Salt & Black Pepper

Micro Herbs for Garnishing

Method:

In a measuring jug whisk the mustards, honey, lemon juice, olive oil, salt & pepper until well combined and adjust seasoning to taste. Place the potato quarters, red onions, chives and capers in a large bowl and pour over the dressing, retaining a little for later. Stir well to combine, taste and season with salt & pepper. Carefully spoon the salad onto your serving platter. Arrange the quail eggs on the salad and lightly drizzle with the remaining dressing. Sprinkle over a few micro herbs for garnish & serve.

Cooks Notes: This salad is lovely served warm or chilled



