

# Warm German Potato Salad

**Season:** Spring

**Serves:** 30 tastes

**Fresh from the garden:** potatoes, spring onions and dill

<b>Equipment:</b>	<b>Ingredients:</b>
Electronic scales	2kg baby potatoes
Large saucepan	6 eggs
Small saucepan	10 baby dill pickles
Colander	2 long German Wiener sausages
Chopping boards	12 school grown spring onions
Knives	200g mayonnaise
Large mixing bowl	200g sour cream
3 Small mixing bowls	Zest of half a lemon
Whisk	Salt and pepper
Large spoon	Dill fronds to garnish
3 serving bowls and spoons	

## What to do:

1. Cut any potatoes longer than 5cm in half . Add to the saucepan along with water and a pinch of salt. Bring to the boil and cook for about 10 minutes, until tender. Place into the large mixing bowl.
2. Carefully place 6 eggs into the small saucepan, add cold water and then bring to the boil. Once boiling, cook for another 4-5 minutes.
3. Place cooked eggs into a small bowl with iced water. Gently bang the eggs on the bench to crack the shell, then roll on the bench under your hand to completely crack the shell all over. Dip the egg into the water again and using wet hands, peel the shell off. Dry the eggs and cut into 8 pieces. Set aside in a small bowl.
4. Cut the pickles into small chunks. Cut the sausage into bite sized pieces. Add to the bowl with the potatoes.
5. Slice the spring onions as thinly as possible and add to the potatoes.
6. In a small bowl, whisk together the mayonnaise, sour cream and lemon zest. Season with salt and pepper.
7. Add dressing to the potatoes and mix gently with a large spoon until the potatoes are covered with dressing, and the other ingredients are dispersed through the salad.
8. Divide the salad between 3 bowls for serving and garnish with fresh dill

