



INGREDIENTS

- 1.5kg kipfler potatoes, peeled
- Salt flakes, to taste
- Extra virgin olive oil, for drizzling
- 200g flat pancetta, sliced
- 4 eggs, hard-boiled and chopped
- ½ cup chopped cornichons
- 1 bunch chives, chopped
- ½ cup whole-egg mayonnaise
- 2 tablespoons strained lemon juice

Potato Salad

Potato salad is my go-to dish for picnics, barbecues and any family gathering, it's delicious with virtually everything. For me, hard boiled eggs are a must; the yolks break up a little and add their creaminess to the dressing. Pancetta is optional, I like its saltiness, but you can make an excellent vegetarian potato salad without it. Especially when pancetta is included though, I like a soft chilled red with this substantial salad ... it's hard to go past Murdoch Hill's pinot noir.

Serves 6 as a side dish

METHOD

1. Cut potatoes into large bite-sized pieces.
2. Boil in well-salted water for about 20 minutes, until tender.
3. Tip into a strainer and set aside for a few minutes to steam dry.
4. Add a drizzle of oil to a frying pan over medium heat, add pancetta and cook, turning occasionally, for about 10 minutes, until crisp. Set aside to drain on paper towel.
5. Place egg, cornichon and chives in a large mixing bowl.
6. Crumble or dice the pancetta (depending on how crisp it is) and add to the bowl.
7. Combine mayonnaise and lemon juice.
8. Add mayonnaise mixture and potato to the bowl and use your hands to gently toss, combining thoroughly.
9. Cover and set aside until needed.