

Super minty potato salad

Takes 20 minutes, serves 4 and uses a pestel and mortar and a saucepan.

INGREDIENTS

700g new potatoes, chopped into bite size chunks.

20g mint leaves

1 - 2 garlic cloves, peeled (depending on how much you like garlic, I use 2)

15g pine nuts

0.5 teaspoon salt

1 tablespoon extra virgin olive oil

6 tablespoons mayonnaise

DIRECTIONS

Bring a large pan of salted water to the boil. Add the potatoes, bring back to the boil and simmer for 11 minutes. Drain, run them under a cold tap and leave to cool.

Put the mint, garlic, pine nuts, salt and olive oil in a mortar and pestle and bash, grind and mix them until you have a thick, lumpy, messy paste. It is easier to work it a little, until all mixed up, then leave it for a few minutes, as the salt helps to break down the garlic and mint. Then go back to it and bash it some more.

Mix the mayonnaise with the bashed mint mixture, then stir this all in with the potatoes. Serve.

This is a great make-ahead dish, it stores well in the fridge and the sauce also keeps very well without losing any flavour, although you may find the mint goes a darker shade of green.

