

Creamy Potato Salad

The dressing in this salad may be made on its own as a mayonnaise. Bottle the leftovers and use as a sandwich spread with salad and cheese, or double the potato and egg quantities to make salad for a crowd.

Serves 8 people

Prep time: 20 minutes

Cooking time: 50 minutes

Ingredients

1 red onion - quartered
1000g Baby Potatoes – or as many as fits into TM basket
1000g Water for potatoes
4 Eggs
500g Water for eggs
Bunch Spring Onions – optional - to garnish

Dressing

600g Canola Oil
75g Sweet and Tangy Pickles
50g Pickle Juice
100g Dijon Mustard
2 tsp Salt
1 tsp Pepper
60g White Wine Vinegar
20g Sugar
6 Egg Yolks
1 Egg White

Method

- Chop red onion **3 secs/speed 5**. Set aside.
- Place potatoes into TM basket and 1000g water into TM bowl. Cook **30 mins/Varoma/speed 1** until potato is cooked.
- Remove potatoes, cool and peel. Discard water.
- Place eggs into TM basket and 500g water into TM bowl. Cook **18 mins/Varoma/speed 1**. Remove eggs and set aside in cold water to cool. Discard water and dry TM bowl.
- Place a jug onto lid of TM bowl and weigh Canola oil into jug. Set aside.
- Except for egg white and oil, weigh all dressing ingredients into TM bowl. Blend **1 min/speed 5**.
- With machine running on **speed 5** and MC cup in place, slowly pour oil onto TM lid and let it drip into the mixture. This should take about **5 minutes**.
- Add egg white and beat a further **20 secs/speed 5**.
- To assemble salad, layer potatoes, onion and sliced egg (reserve a few slices for garnish) followed by layer of dressing. Repeat until all ingredients are used and finish with a layer of dressing.
- Garnish with spring onion and egg.

*Recipe contributed by Cape Town consultant **Shelagh Harrop**. Shelagh is our top consultant and has reached Club 100 which means she has sold over 100 Thermomix Machines. Although Shelagh has a full time job, she is so passionate about her Thermomix, was one of the first people to buy one in South Africa, and also organizes Thermomix cookery classes for Cape Town. Well done Shelagh, we are so proud of you.*



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