

# Creamy Potato Salad with Broad Beans

Makes approx. 35 fritters

<b>Equipment:</b>	<b>Ingredients:</b>
Large saucepan	200g broad beans, fresh and podded, or frozen
Slotted spoon	750g salad or new potatoes
Medium sized bowl	1 red onion, very thinly sliced
Colander	2 tbsp. white wine vinegar
Sharp knife	½ tsp sugar
Chopping board	150ml sour cream
Measuring spoon	Bunch chives, snipped
	½ tsp Dijon mustard

## What to do:

1. Heat a pan of salted water, and once this is boiling add the broad beans. Bring the pan back to the boil for 2 mins, and then lift the beans out with a slotted spoon into a bowl of cold water. Tip the potatoes into the pan, and then boil for 15-20 mins or until tender. Drain and leave to cool.
2. While the potatoes are cooking, put the onion into a shallow bowl, splash with the vinegar and scatter over the sugar, then leave to soak.
3. Pop the beans out of their jackets.
4. For the dressing, mix the sour cream, chives, mustard, 1 tbsp water and plenty of salt and pepper. Measure 2 tsp of the vinegary juices from the onion and then stir this into the dressing. Taste, and if you prefer a vinegary taste add more of the onion vinegar
5. Peel the skins off the potatoes (or leave the skins on if you love to eat potato skin), and then cut them in half or into quarters and toss with the dressing, broad beans, and onions.