

Creamy Potato Salad with Broad Beans

Makes approx. 35 fritters

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

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 sliced 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.

Note: A nut free, dairy free, soy free “sour cream” can be made through blitzing ¼ cup of toasted pepitas, 1 avocado, 1 tsp of lime juice, and a pinch of salt.