



Classic potato salad



Recipe by V-Kitchen



Preparation	20 Mins
Cooking time	30 Mins
Portions	4

The classic potato salad recipe for every barbecue. This traditional potato salad is quick and easy to prepare and can be made easily in advance.

Potatoes

- 1 kg waxy potatoes
- 150 ml vegetable bouillon
- 1 onion, finely chopped
- 4 tbsp white wine vinegar

Sauce

- 1 tbsp mustard
- 2 tbsp rapeseed oil
- 3 tbsp yogurt, or crème fraîche
- 2 tbsp mayonnaise
- ½ bunch chives, finely chopped
- some salt
- some pepper

Potatoes





Place the potatoes in a pan, cover with water and bring to the boil. Cook approximately 25 minutes until just tender. Drain and allow to steam dry slightly. Peel while still warm, slice and place in a large bowl. Bring the stock and onion to the boil in a small pan and simmer briefly. Pour in the vinegar, then pour the mixture over the still warm potato slices. Cover and leave to stand for approximately 30 minutes.

Sauce

Mix mustard and all ingredients up to and including the chives in a small bowl. Season with salt and pepper. Carefully fold into the potatoes.

Tips

Mix in finely sliced radishes, cucumber, pickled gherkins, or hard-boiled eggs, or serve alongside.

Can be prepared one to two days in advance and left to marinate, covered, in the refrigerator.

Accessories

Perforated stainless-steel tray

