

Potato and poached salmon salad

Serves 8 as an accompaniment

Prep time: 10 minutes Cooking time: About 15 minutes

12 small or 8 medium chat potatoes (about 600g)

2 eggs

2 x 180g skinless salmon fillets

2/3 cup sour cream

2/3 cup good quality mayonnaise

2 tablespoons whole grain mustard

Juice and zest from ½ lemon

2 tablespoons dill, chopped

¼ cup shallots (green spring onions), finely sliced

2 large dill pickles (gherkins), finely chopped

2 tablespoons baby capers, rinsed

1 lemon, cut into 8 wedges

In a large pot of salted water, boil chat potatoes until tender, and drain. (Time will depend on size.) While the potatoes are boiling, cook the eggs for 4 minutes in the same water. Remove and allow to cool before peeling and chopping roughly.

Lower the temperature of the water to a gentle simmer and poach the salmon fillets for 8-10 minutes. Remove and allow to cool before gently flaking the fish apart.

Combine sour cream, mayonnaise, mustard, lemon juice and zest. Fold through dill, shallots, dill pickles, capers and boiled egg.

Cut cooled potatoes into quarters if small, sixths if medium, and stir into dressing. Stir through the flaked salmon and serve.

Note: If not serving immediately, keep the salad in the fridge. It will seize up a bit and needs to be brought back to room temperature before serving.