
WARM POTATO SALAD

SERVES 4

This potato salad is delicious as part of a selection of dishes for lunch, or to accompany a barbecue. Whilst it is delicious served warm, it is also good served cold – but you may need to add additional mayonnaise just before serving.

INGREDIENTS

500 gm new potatoes

½ Knorr chicken stock cube dissolved in ½ pint hot water

3 tbsp mayonnaise

1 tbsp chopped fresh mint

1 tbsp chopped fresh chives

10 rashers of smoked pancetta or streaky bacon, sliced very thinly

Black pepper

INSTRUCTIONS

Scrub the potatoes to remove any loose peel. Place in a pan of boiling water, and boil until tender. Leave the potatoes to cool for about 10 minutes.

Place the pancetta on a baking tray, and place in an oven at 150° (fan). Cook for about 10 minutes, until the fat has run out, and the pancetta is crispy, but not burnt. The timings will vary according to your oven, so keep an eye on it. Remove from the oven, and place immediately onto pieces of kitchen roll to soak up any remaining fat and allow the pancetta to remain crispy.

Meanwhile, place the chicken stock into a small pan and boil until only about 2 tbsp of liquid remains. Add the mayonnaise and use a wire whisk to combine with the reduced stock. Stir in the chopped herbs, and plenty of black pepper.

If the potatoes are large, cut them into chunks, and very lightly crush the potatoes – just to slightly break them up so that they absorb the sauce. Add them to the sauce and mix gently so as not to further break up the potatoes, but ensure they are well covered. Crumble the crispy pancetta over the top, and serve.