

POTATOES SALAD (GRUMBEERESALAT OU HARTÄPFELSALAT)

Alsace



6768 Alsace

+ Description

Ingredients: 1 kg of potatoes, 1 onion, 1 tablespoon of mustard, 3 tablespoon of oil, 3 tablespoon of vinegar, 10 cl of fresh cream, 5 cl of stock, salt, pepper.

For 6 people

Preparation: 20 min, cooking time: 20 min.

Fill two thirds of a large pot with water, which you then bring to the boil. Add the potatoes and leave to cook for about 25 min. Strain the potatoes and leave to cool. When they are cool enough to handle comfortably, peel the potatoes, cut them into circles about 3/4 of a centimeter thick and place in a salad bowl. Pour over the warm stock and the fresh cream. Chop up the onion and prepare the vinaigrette, using the mustard, the vinegar, oil salt and pepper. Add the onion to the vinaigrette, pour over the potatoes and mix gently.