

Potato salad

Equipment:	Ingredients
Peelers Knife Chopping board and mat Saucepan and steamer, with lid 2 Mixing bowls; 1 small, 1 large Fork for testing potatoes Spatulas Serving bowl Serving spoon	1 batch potatoes, prepared in advance, soaked in water 2 stalks celery 1/2 apple 1 bunch herbs, hand-torn or coarsely chopped Flowers and extra herbs to garnish, if available 2 medium/large potatoes (about 400g) Dressing 1/4 cup mayonnaise 1/2 tsp yellow mustard 1/2 tsp apple cider vinegar or juice of 1/2 lemon or Seville orange (salt & fresh cracked pepper, to taste)

Method:

Remember to clean up your workstation as you go

1. Drain the pre-cut potatoes, and place them into a steamer set. Steam with lid on until they are slightly soft but not falling apart (approximately 10 minutes).
2. **Meanwhile**, slice the celery into manageable lengths, then into long strips. Then cut them into small dice. Place into the small mixing bowl.
3. Slice the apple and remove the core. Dice the apple into dice. Add this into the bowl with the celery.
4. Prepare the potatoes for the next class:
 - a. Peel the potatoes and wash them.
 - b. Clean up your work space, putting the skins in the compost and wiping down your bench and board.
 - c. Cut the potatoes into 1-2cm dice. (See the bench scraper to see how big this is.) **Remember: Dice are cubes.**
 - d. Put these potatoes into the potato container and cover with water, ready for the next class.
5. Combine all the dressing ingredients into the large bowl. Mix thoroughly.
6. Test the potatoes with a fork. If the potato is soft, it is cooked.
7. Lift up the steamer and tip the cooked potatoes into the large mixing bowl with the dressing. Gently mix together until the potato has cooled.
8. After they have cooled, mix through the celery, apples and herbs.
9. Place the salad neatly into the serving bowl.
10. Garnish with a flower and extra herbs and provide with serving spoon.

Salt and pepper will be added at the table.