



MELANIE JENKINS

This recipe elevates the humble potato salad to the next level and makes a satisfying side dish for any Christmas meal.

SMASHED POTATO SALAD WITH CRÈME FRAÎCHE DRESSING

Serves 8-10

Ingredients

For the smashed potatoes

1.5kg small agria potatoes

Olive oil

3 cloves garlic, crushed

For the pickled red onions

½ cup apple cider vinegar

½ cup water

1 tablespoon sugar

1 teaspoon fine salt

1 small red onion, thinly sliced

For the crème fraîche dressing

½ cup crème fraîche

2 tablespoons extra virgin olive oil

2 teaspoons Dijon mustard

A few fresh parsley and rocket leaves, to serve

Method

For the smashed potatoes: Heat oven to 200°C.

In a large pot of boiling salted water, cook the potatoes for 10-15 minutes, or until tender. Drain the potatoes well and transfer to a lightly oiled oven tray.

Once cool enough to handle, use the base of a drinking glass to press each potato firmly to slightly crush and flatten them. Drizzle potatoes generously with oil, season with salt and pepper, and scatter with garlic. Bake for 20-25 minutes, or until crisp and golden brown.

For the pickled onions: Put the vinegar, water, sugar and salt in a pot and bring just to the boil.

Place the sliced onion in a bowl then cover with the hot pickling solution and set aside to cool.

This can be made up to a week in advance and stored in the fridge.

For the dressing: Whisk all the ingredients together in a bowl. Season to taste.

To assemble the salad: Place potatoes on a large platter; dollop over the dressing. Scatter with pickled onions, parsley and rocket.