



Two Tubers

All things potato and truffle

Healthy Potato Salad with Truffle Vinaigrette

Ingredients

500g waxy salad potato – Kipfler or Pink Fir Apple
1 bunch of asparagus
1 tsp capers
A handful of dill, finely chopped
1 tsp Truffle Mustard
1 tsp Dijon Mustard
2 tlb Apple Cider Vinegar
1 tsp Truffle Oil
2 tlb Neutral Oil
1 tsp Truffle Honey
Extra Apple Cider Vinegar (1 to 2 tlb) to make the dressing more liquid if required

Method

Scrub potatoes and cut into 1cm rounds. Place in a saucepan and cover with cold water. Bring to the boil and simmer until fork-tender. Trim the ends off the asparagus and cut into 3 pieces. Add the asparagus to the potatoes for the last 5 minutes of cooking. I add the asparagus when the potatoes are just starting to yield to the fork.

Whisk the mustard with the apple cider vinegar, then add the Truffle Oil and oil, whisking well in between. You can either whisk in the truffle honey or pour the dressing into a small jar with the honey and shake to combine. Put the dressing aside until needed and re-shake before using.

Drain the potatoes and asparagus, then allow them to air dry. While still hot, toss through the dressing, place in a bowl, and refrigerate to chill.

Before serving, add the capers and chopped dill, stirring through to combine.

You can serve it as is, as a side dish, or I put it on a bed of lettuce, topped with sliced avocado and prawns.