Potato salad with wild herbs.

This gluten-free potato salad is living proof that potatoes can also be light.

Preparation: approx. 35 minutes
Serves: 4-6, starter or lunch dish
Gluten-free

Ingredients

- 600 grams waxy potatoes
- handful of cornichons (small French pickles)
- 2 tablespoons capers
- 1 green apple
- 1 fillet of fat bloater (available from the fishmonger, or another smoked fatty fish fillet)
- ¼ bunch of chives, cut
- ¼ bunch of chervil, roughly chopped
- ¼ bunch of parsley, roughly chopped
- 15 tarragon leaves, picked
- 3 tablespoons mayonnaise
- zest of 1/2 lemon
- 2 tablespoons crème fraîche
- 2 tablespoons white wine vinegar
- wild herbs (optional)*
- fresh horseradish

* Wild herbs can be found in the garden or in hedgerows. Look for chickweed, burnet, wild watercress, garlic chives, bittercress, yellow rocket cress or wild garlic.

Preparation

Step 1: the potatoes

Peel the potatoes and boil in water with plenty of salt until just done in ±18 min.
Drain the potatoes and allow the moisture to evaporate.
Cut the potatoes into chunks. Chop the cornichons, capers, apple and fat bloater fillet into small cubes. Very finely chop the green herbs.

Step 2: mix the potatoes

Mix the potatoes with the cornichons, capers, apple, lemon zest and green herbs. Gently stir in the mayonnaise, white wine vinegar and crème fraîche as well. Be careful not to mash the potatoes. Season with salt, black pepper and vinegar. Divide the potato salad among your plates. Sprinkle the salad with the wild herbs and freshly grated horseradish.

Enjoy!

Photo: Mitchell van Voorbergen

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