

EVOLUTION POTATO SALAD**Serves 4****Stage 1**

750g new potatoes
2-3 tablespoons olive oil
2 tablespoons lemon juice
sea salt and freshly ground pepper

Stage 2

a small bunch fresh chives

Stage 3

4 tablespoons natural yoghurt
zest of 1 lemon

Equipment list

Large pan
Speed peeler
Chopping board
Knife
Colander
Large bowl
Small bowl
Large spoon
Microplane grater
Measuring spoons

Stage 1

1. Bring a pan of salted water to the boil
2. Peel the potatoes and chop any larger ones in half, leaving the smaller ones whole. When the water is boiling, add the potatoes to the pan and bring back to a boil for about 10 to 15 minutes, depending on the size of your potatoes. Test them with the point of a knife to make sure they're cooked through.
3. As soon as they're ready, drain them well in a colander and put them into a bowl. The trick is to dress the potatoes while they're still hot. Mix the olive oil and lemon juice in a bowl. Season with sea salt and freshly ground black pepper and stir well. Toss the hot potatoes in the dressing. Serve right away as it is, or move on to the next steps...

Stage 2

4. Finely chop a small bunch of fresh chives and sprinkle them over the potatoes. Toss well before serving.

Stage 3

5. Toss the dressed potato salad and chives with the zest of 1 lemon and 4 tablespoons of natural yoghurt.

