



DILL & TRUFFLE AIOLI POTATO SALAD

DIFFICULTY **EASY** ♦ PREP TIME **1 HOUR, INCLUDING COOLING TIME FOR THE POTATOES** ♦ SERVES **2**

Who doesn't like the stuff? This version has a bit more of a festive flair than your run of the mill potato salad.

200g baby potatoes
20 red and yellow rosa tomatoes, halved
1 C sugarsnap peas, sliced lengthways
a handful of dill, stems removed and coarsely chopped
Freshly ground salt and black pepper, to taste

Truffle aioli:
1 large egg yolk
1 small garlic clove, finely chopped
1/4 teaspoon salt
2 tsp tap water
1/2 C canola oil
4 Tbsp truffle infused olive oil
4 Tbsp fresh lemon juice
Freshly ground black pepper, to taste

Place the potatoes in a small pot with just enough cold salted water to cover. Bring to a boil then reduce to simmer for 15 minutes. Drain and set aside to cool. Once completely cooled, halve the potatoes.

For the aioli, drape a kitchen towel over a small saucepan and set a small metal bowl over (this will keep the bowl in place while whisking). Mix the canola and truffle oil into a cup. Whisk the egg yolk, garlic, salt and water until well blended. Whisking constantly, slowly drizzle in the oil mixture, one teaspoon at a time until the sauce starts to thicken and emulsify. If the sauce begins to separate, stop adding oil and continue whisking.



Slowly, in a steady stream, continue to add the rest of the oil. Once incorporated and your sauce is nice and thick, stir in the lemon juice and black pepper.

In a large serving bowl, combine the tomatoes, peas, dill and cooled potatoes. Pour the aioli over and toss with your hands until well coated. Serve with your citrus-butter roast chicken.