



WINE AND OLIVE ESTATE

## OLIVE OIL POTATO SALAD

*RECIPE 2/98*

### **What you will need:**

1.5 kg Waxy Potatoes

### **Dressing:**

125ml Morgenster Extra Virgin Olive Oil

60ml lemon juice

10ml chopped garlic

60ml chopped parsley

salt and pepper

### **How to prepare:**

Boil the potatoes with their skins on until tender.

Cool slightly until you can handle them.

Remove the skins and cut into chunks.

Put them in a bowl. Pour over the dressing while the potatoes are still warm and season well.

Serve at room temperature.

**Dressing:** Combine the olive oil, lemon juice and garlic and mix well. Add the parsley and seasoning and pour over the potatoes.

Recipe supplied by The Star, Angela Day.

