



---

## KILLER POTATO SALAD

---

A great potato salad should be part of every cook's repertoire.  
Recipe by Matt Moran

**Cook Time 35 minutes | Serves 4 as Starter or Side**

*A great potato salad should be part of every cook's repertoire, but let's be honest – not all potato salads are created equal. I prefer a tangy vinaigrette-style dressing laced with plenty of mustard, rather than a heavy mayo dressing. Plenty of herbs add a burst of freshness and I love to add crisp speck or bacon and soft-boiled egg too. Dress the potatoes while they're still warm so they soak up as much of the flavour as possible.*

### Ingredients

600 g (1 lb 5 oz) scrubbed Kipfler or other salad potatoes, larger ones thickly sliced, smaller ones halved  
2 small French shallots, thinly sliced  
4 eggs, at room temperature  
110 ml (3½ fl oz) olive oil  
6 rindless streaky bacon rashers or slices of speck  
1 garlic clove, finely grated  
1 tablespoon lemon juice, or to taste  
1 tablespoon red wine vinegar  
1 teaspoon Dijon mustard  
1 handful coarsely chopped flat-leaf (Italian) parsley  
1 small handful coarsely chopped dill  
1 small handful chives, finely chopped

### Method

Combine the potatoes in a saucepan with plenty of cold salted water to cover generously. Bring to the boil over a medium-high heat and cook for 15–20 minutes until the potatoes feel tender when you pierce them with the tip of a sharp knife. Drain and return to the saucepan to steam, adding the sliced shallots so the heat from the potatoes softens them slightly.

Meanwhile, cook the eggs in a separate saucepan of boiling water for 7 minutes (this is for soft yolks – if you prefer your eggs firmer, cook for another minute or two). Drain, refresh under cold running water and peel.

While the potatoes are cooking, make the dressing. Heat 1 tablespoon of the olive oil in a large frying pan over a medium-high heat. Cut the bacon or speck into 5 cm (2 inch) lengths, add to the pan and fry, turning occasionally, for 2–3 minutes until crisp, then transfer to a tray, keeping the fat in the pan. Return the pan to the heat, add the garlic and remaining oil and stir for about 30 seconds until the garlic is fragrant. Remove from the heat, add the lemon juice, vinegar and mustard, season to taste and whisk to combine. Taste to check the acidity – you might want to add a squeeze more lemon, remembering the acidity will mellow once you've dressed the potatoes. When you're happy with the balance, add the dressing to the potatoes, toss to combine and set aside to cool to room temperature.

To serve, add the bacon and eggs to the potato mixture along with the herbs, toss to combine and serve at room temperature.



Sponsored by  
**House**  
We are Cooking, Dining and Entertaining 24/7 houseUK.com  
AU: [house.com.au](http://house.com.au)  
UK: [houseuk.com](http://houseuk.com)  [#showusyourhouse](https://www.instagram.com/showusyourhouse)  
[#letscookthatbook](https://www.instagram.com/letscookthatbook)