

# Purple Potato Salad

WITH PEPPERY RADISHES AND CRÈME FRAÎCHE

Jamie Oliver's creation

## Ingredients

- 6 tablespoons extra virgin olive oil
- 1-2 lemons , juice of, to taste
- 250 g half fat crème fraîche or fromage frais
- 500 g baby new potatoes
- 500 g purple potatoes
- sea salt
- freshly ground black pepper
- 1 bunch radishes , finely sliced
- 1 handful fresh mint leaves , chopped
- 1 handful fresh chives , chopped

## Method

1. Make the dressing by mixing together the olive oil, lemon juice and crème fraîche or fromage frais. Cook the potatoes in plenty of boiling salted water for around 20 minutes until tender, and drain well. When the potatoes are cool enough to handle, rub off the skins with a knife and slice into bite-size pieces. Mix with the dressing, then add the radishes and herbs and season well to taste.

Read more at <http://www.jamieoliver.com/recipes/vegetables-recipes/purple-potato-salad/#GdBCp4JtbVQQtuXP.99>

**Tips & Twists - High fat Sour cream or Greek Yogurt can be substituted for the crème fraîche or fromage frais, I would also leave the skins on the potatoes**

## Crème Fraîche

### Ingredients

- 1 cup whipping cream
- 2 tablespoons buttermilk

### Method

Combine 1 cup whipping cream and 2 tablespoons buttermilk in a glass container. Cover and let stand at room temperature (about 70°F) from 8 to 24 hours, or until very thick. Stir well before covering and refrigerate up to 10 days.