



PREP
20 min

COOK
20 min

SERVES
6

Creamy Potato Salad with Crispy Bacon

INGREDIENTS

1 kg baby white potatoes, halved
½ cup Colway Real Mayonnaise
¼ cup Farmdale sour cream
1 tbsp Colway Dijon mustard
3 spring onions, finely chopped
2 boiled eggs, chopped
3 rashers streaky bacon or
pancetta, cooked crisp
and crumbled
2 tbsp cornichons or capers, finely
chopped
2 tbsp pomegranate seeds
(optional, garnish)
2 tbsp chopped parsley or dill,
garnish (optional)
1 tbsp The Olive Tree Extra Virgin
Olive Oil, for drizzle (optional)
Stonemill Salt & Pepper, to taste

DIRECTIONS

1. Place potatoes in a saucepan, cover with cold salted water. Bring to the boil, then simmer for 12–15 minutes until tender.
2. Drain and allow to cool.
3. In a large bowl, whisk together mayonnaise, sour cream, Dijon mustard, salt and pepper.
4. Stir in spring onions, boiled eggs, cornichons/capers, and bacon. Cut cooled potatoes into halves or quarters, then fold gently through dressing until coated.
5. Transfer to a serving dish. Garnish with parsley or dill and scatter pomegranate seeds for a festive touch.
6. Drizzle with olive oil just before serving.



Good Different



For the best flavour, boil potatoes the day before, cool completely, and store in the fridge overnight. This helps them firm up so they hold their shape when mixed into the dressing. Always dress the salad just before serving to keep it fresh and creamy.