

Potato, egg, olives and fresh herb salad

Salata di patata kon huevos

This tasty citrusy-flavoured potato salad, redolent with fragrant herbs and tossed with black olives, capers and quartered hard-boiled eggs, makes a fabulous accompaniment to grills or roasts.

1kg (2¼lb) baby potatoes, scrubbed

2 tsp salt

2 hard-boiled eggs, quartered

1 small red onion, thinly sliced lengthways

1 cup caper berries, drained or 1 tsp capers, preferably salt-packed, and rinsed

½ cup black olives, brined or oil-cured, pitted

½ cup roughly chopped flat-leaf parsley, use leaves and tender stems

¼ cup roughly chopped fresh dill

For the dressing:

½ cup extra-virgin olive oil

½ cup fresh lemon juice or white wine vinegar

½ tsp sugar

1 tsp Dijon mustard

sea salt

a pinch of freshly ground black pepper

Put the unpeeled potatoes in a large pan and cover them with water. Add the salt and bring to a boil over a medium-high heat. Reduce the heat and simmer until knife tender, 20-25 minutes. Drain the potatoes and peel when cool enough to handle (or leave the skins on if you prefer) and cut them in half. Transfer to a salad bowl.

Whisk all the dressing ingredients together in a small bowl.

Pour the dressing over the potatoes while they are still warm. Add the eggs, onion, capers, olives and herbs, and toss through gently until the potatoes are evenly coated with the dressing. Cover with plastic wrap and let stand for about an hour before serving to absorb the flavours. Taste for salt. Serve at room temperature.