

Kartoffelsalat (potato salad)

- *1 kg of firm cooking potatoes*
- *3 (120 g) small onions*
- *4 tbsp sunflower oil*
- *1 tbsp medium hot mustard*
- *350 ml vegetable broth*
- *5 – 6 tablespoons white wine vinegar*
- *80 g of diced raw ham*
- *salt*
- *pepper*
- *1 bunch of chives sugar*

1. Wash the potatoes and cook them in boiling water for 20-25 minutes. Peel and dice the onions. Heat the oil in a saucepan, fry the onions covered in it for about 15 minutes. Add mustard and broth and bring it to boil. Add the vinegar and ham, season the stock with salt and pepper.

2. Drain potatoes, quench, peel, slice them and pour them into broth. Leave for at least 20 minutes in the broth.

3. Wash the chives, cut diagonally into fine rings and add them to the salad. Season with salt, pepper and sugar. Serve the potato salad with warm or cold broth.



