



EAT CALIFORNIA

Vibrant recipes from the West Coast

VIVIAN LUI





POTATO SALAD WITH GREENS & SMOKED FISH

With Californians' outdoor lifestyles, it's good to have dishes that travel well. This salad falls into that category as it works slightly warm, room temperature or even cold. The sturdier purslane will hold up. If using watercress, mix in at the last minute for a picnic.

680 g (1½ lb) baby potatoes,
halved if large

Sea salt, sea salt flakes and
freshly ground black pepper

60 ml (2 fl oz/¼ cup) extra virgin
olive oil, plus extra to serve

3 tablespoons wholegrain
mustard

3 tablespoons mayonnaise

1 teaspoon celery seeds

150 g (5½ oz) Half Sour Pickles,
finely diced, plus 2 tablespoons
brine

2 celery stalks, finely chopped

4 large eggs

170 g (6 oz) smoked fish, such
as trout, mackerel or sardines,
flaked

½ bunch purslane, miners
lettuce or watercress, leaves
and small sprigs picked

serves 6–8 **prep** 5 mins **cook** 20 mins

Place the potatoes in a medium saucepan and fill with enough cold water to cover by 5 cm (2 in). Add salt and bring to the boil. Reduce to a gentle simmer and cook for 8–12 minutes until tender when pierced.

Meanwhile, place the olive oil, mustard, mayonnaise, celery seeds, ½ teaspoon salt and ½ teaspoon pepper in a large bowl and whisk to combine. Add the pickles, brine and celery. When the potatoes are ready, remove with a slotted spoon and lay on a clean dish towel to dry slightly. Transfer the potatoes to the bowl while they are still hot and toss to combine. Leave to cool, tossing occasionally to let the flavours fully absorb.

Meanwhile, bring the pan back to the boil. Prepare an ice bath. Lower the eggs into the water and simmer for 8 minutes. Transfer the eggs to the ice bath. Gently crack the eggs all around and leave to cool just enough to handle. Peel and slice the eggs.

Add the smoked fish and purslane to the salad and toss lightly to combine. Top with the eggs, a drizzle of olive oil and season.