Whole New Potato, Bacon and Parmesan Salad

Ingredients

2kg New/Baby Potatoes
2 x Diced Spanish Onion, Medium Size
1 x Clove Garlic, Diced
5 x Rashers Bacon, rind off and diced
100 grams Parmesan Cheese, Shaved
1 x Bunch Parsley, roughly chopped
1 x Bunch Mint, roughly chopped
1 x Bunch Chives, chopped

Dressing

300 ml Mayonnaise, good quality
50 ml Balsamic Vinegar
3 teaspoons Seeded Mustard
30 ml Olive Oil
Pepper and Salt to taste

Method:

Bring potatoes to boil in salted water and simmer until skins just start to break and potato cooked. Fry bacon with a little Olive Oil in a fry pan until crisp. Scrap out fry pan and place bacon on to paper towel to absorb fat. Using same fry pan caramelise Spanish Onion and Garlic until moisture reduced and set aside. Drain potatoes and place in large mixing bowl. In a glass jar shake/mix mayonnaise, balsamic vinegar and seeded mustard until combined. Add Mayonnaise Dressing, Bacon, Onion, Garlic, Parmesan, Herbs and toss through with potatoes.

Serves 8 – 12 people

Cook’s Note: Chopped Capers, Anchovies and pickled Cucumbers can also be added to the dressing for a more mature palette!