

FRUIT AND POTATO SALAD

What you need

3 potatoes
2 apples (I used Gala and Golden Delicious)
1 celery stick
1 carrot
1 cup grapes

2 tbsp plain yogurt
1 tbsp Kewpie mayonnaise
1 tbsp American mayonnaise
1 tbsp vinegar
Salt & pepper
Capers, for garnish

Don't make this recipe without: celery, capers

Yields 4 serves, as a side

Preparation 20 minutes

Cooking 30 minutes,
plus an hour to chill

What to do

1. Peel and dice the potatoes and carrots to a uniform size. The potatoes should be at least 2cm squared so they don't get stodgy in the boiling process. Cut the carrots into quarters lengthwise, and then sliced to 1cm thickness.
2. Boil the carrots and potatoes until *al dente*. Cook the carrots first, fish them out and proceed with the potatoes. When the potatoes are cooked, drain them and season with salt and white pepper while they are hot. Leave the potatoes and carrots to cool.
3. Dice the apples to a similar size to the potatoes and leave in salted water (non-organic apples should be peeled). Cover and place in the fridge.
4. Chop the celery stick into 1cm thick pieces. I pull off the fibers out of habit, but it probably doesn't matter too much in this case. Pick the grapes, wash and put aside until the potatoes and carrots are cool.
5. Place the potatoes, carrots, celery, grapes, and drained apples in a large bowl. Season with yogurt, mayonnaise, vinegar, and add salt and pepper to taste. Leave in the fridge to chill before serving with capers and fresh herbs to garnish.

Notes

If you don't have Kewpie (Japanese) mayonnaise, adjust the flavor with vinegar as American mayonnaise doesn't have enough acidity. Feel free to change up the veggies and fruit, but it's good to have a mix of textures — boiled and raw, crunchy and juicy.