

POTATO SALAD CAYENNE

A delicious, tangy and spicy version of a summer classic.

Ingredients:

500 g Baby New Potatoes
4 Hard Boiled Free Range Eggs
4 Large Spring Onions (finely sliced)
150 g Good Mayonnaise
 Facing Heaven Cayenne Sauce
 Celery Salt, Pepper and Paprika (preferably smoked)
 Chives

Method:

Boil the potatoes in their skins until soft but not falling apart, there should be slight resistance to the knife when inserted into the potato. Allow to cool and then cut into quarters.

Boil the eggs for 5 minutes and place under cold running water. When cool, peel and cut into quarters – the yolk should be semi-soft and still slightly runny inside.

Finely slice the spring onions at a 45° angle.

Combine the mayonnaise with the Facing Heaven Cayenne Sauce, celery salt, freshly ground black pepper and chives.

Combine the potatoes with the spring onions and Cayenne mayonnaise and mix to cover every part of the potatoes. Add the boiled eggs and turn gently so the eggs do not disintegrate.

To serve, place in a serving dish and sprinkle lightly with paprika and a few drops of Facing Heaven Cayenne Sauce. Decorate with marigold flowers and chive sprigs (if you can be bothered).

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