



VEG

BBQ POTATO SALAD

with Roast Garlic Aioli

INGREDIENTS

400g Desiree Potatoes

4 Shallots (thinly sliced on an angle)

100g Spinach leaves

50ml Olive Oil

Pinch Salt & Pepper

AIOLI:

100ml Olive oil

2 clove Roasted Garlic
(Baked in oven or BBQ)

25ml White Wine Vinegar

½ tsp Mustard

1 Egg yolk

Salt

Pepper

Equipment:

BBQ or Oven

Flat top or grill plates

Food processor

Chopping Board

Chef's Knife

Mixing Bowl

BBQ Tongs

METHOD

1. Prepare dressing by combining egg yolk, vinegar, mustard and roasted garlic (bake whole in the oven for 25mins on 180oC then peel) in food processor.
2. Gradually add oil to mix and season to finish.
3. Slice potatoes to 5mm in thickness and season with Salt & Pepper and Olive oil.
4. Grill Potatoes for about 3 minutes each side till cooked.
5. Add to a bowl with sliced shallots, spinach leaves and Aioli. Mix to dress.
6. Serve at once and is great with Baked Snapper or Grilled Seafood.



Preparation time: 20 minutes

Cooking time: 30 minutes

Serves: 4 As a shared dish in the middle of the table



SWAP'n'GOTM
ELGAS

For more great recipes go to:
elgas.com.au/swapngo