



Kotys

New potatoes and tarragon

servings 2

total time 45 min.

new potatoes 250g, halved
olive oil

garlic 1 clove, finely chopped

radishes a handful, thinly shaved with a mandoline

rocket a handful

Tarragon dressing:

rocket 20

baby spinach 20g

Dijon mustard 1 tsp

capers 2 tsp

tarragon a bunch

lemon juice 1 tbsp

olive oil 2 tbsp

Heat the oven to 200° C/fan or 180° C/gas 6. Toss the new potatoes with some olive oil, the garlic and seasoning in a roasting tin. Roast for 20-30 minutes or until golden and crisp.

To make the tarragon dressing, put all the ingredients and 1 tbsp of water into a blender or food processor. Whizz until smooth - it should be rich, green in color and thick. Season and add a little more lemon juice, if it needs it.

Cover the base of two plates with the dressing. Divide the potatoes between them and top with the radishes, rocket leaves and a light drizzle of olive oil.