

Petro Vaselo

The soul of our soil

Kotys

NEW POTATOES AND TARRAGON

servings 2

total time 45 min.

INGREDIENTS:

- 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

METHOD:

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.