

## Francuska salata Croatian style (French salad)

**Season:** all

**Serves:** 4 or 16 tastes

**Fresh from the garden:** cabbage, parsley, chives, eggs, snow peas

<b>Equipment:</b> chopping board peeler juicer kitchen knife pot 2 x clean tea towels Small bowl Measuring spoons Measuring cups Serving bowl x 2 Scissors	<b>Ingredients:</b> 2 potatoes peeled and diced. 1 carrot peeled and diced. 12 snow peas 1 or 2 pickled gherkins, diced. <b>Dressing</b> ¼ cup mayonnaise ½ cup yoghurt 2 teaspoons Dijon mustard squeeze of lemon juice ½ teaspoon salt <b>Optional</b> 2 boiled eggs, chopped. Fresh parsley, snipped. Fresh chives, snipped.
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### What to do:

1. Peel the potatoes and carrots. Cut them lengthwise into slices and crosswise into strips, then chop into cubes of about 1 cm in size. They need to be the same size as everything else.
2. Place potato and carrot cubes and peas into a saucepan, season with salt, cover with water and cook until tender (about 20 minutes). Drain and set aside to cool.
3. Cube pickled gherkins into the same size as the rest of the vegetables. Take your time and be precise with cutting. French salad needs to be elegant.
4. When the vegetables have cooled down, mix in the gherkins. Season with mayonnaise, yoghurt, mustard, lemon juice and salt. Gently stir to combine.
5. Leave in the fridge to set. Serve cold with roasted or grilled meat or on its own.