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Salad Olivier

Ingredients

4 potatoes, medium sized
6 carrots, medium sized
2oz. peas
5 eggs
6 large gherkins
Mayonnaise to taste
Salt and pepper to taste

Servings

4

Person

Preparation Time

1

hr

Preparation

- 1 Boil the eggs so that they are hard boiled and leave to cool
- 2 Boil the potatoes, carrots and peas and leave to cool
- 3 Once everything has cooled chop the potatoes and carrots into small cubes and put into a bowl
- 4 Add to this the peas
- 5 Chop the pickles into small pieces
- 6 Peel the eggs and chop them into small pieces
- 7 Combine all the ingredients and salt and pepper to taste. The secret of a great salad is that the peas should constitute the largest vegetable pieces
- 8 Add the mayonnaise one tablespoonful at a time until you feel that the salad is well saturated. Too much mayonnaise will make it taste like a sauce, and too little will make it taste dry. It has to be just right
- 9 Refrigerate and serve at a cold temperature.

Cooks Note

Preparation time: 1 hour; Serves 4
