



GRILLED NEW POTATO SALAD, PURPLE SPROUTING BROCCOLI AND WILD GARLIC MAYO

Ingredients cost: £6.05

Servings: 4 as light meal

Prep Time: 20 minutes

Cook time: ?

FOR THE CHICKEN:

1 kg new potatoes, left whole

400g purple sprouting broccoli

2 spring onions, finely sliced

1 tablespoon wholegrain mustard

Small handful wild garlic leaves, washed and finely sliced

2 egg yolks

250ml neutral oil, such as groundnut, plus extra for cooking

2 tablespoons lemon juice

This salad makes use of the new season's best ingredients. New potatoes are really fun to cook on the grill - make sure to give them a good shake about after par-boiling to chuff up the edges, which means more crispy bits on the plate. The mayo here is home made and yeah, I'm afraid the extra effort does make a difference but if you don't want to no-one will mind, just stir some wild garlic into the shop-bought stuff. The recipe given here will make more than you need for the salad because it's lovely in sandwiches. If you'd like to make less, just halve the quantities.

METHOD:

1. Cook the potatoes (still whole) in boiling salted water until just tender - around 5-8 minutes depending on size. Drain.
2. Meanwhile, make the mayonnaise. This is easiest with an electric whisk or stand mixer with whisk attachment. Add the egg yolks to the bowl of the mixer and have the oil ready in a jug. Begin to add the oil, a drop at a time until the mixture begins to thicken - once it begins to incorporate with the yolks, you can

OUTBACK

CHICKEN SHAWARMA WITH TOUM & GREEN SAUCE

METHOD CONTINUED:

add it in a thin stream, whisking constantly on a high speed, until all the oil is used up. Whisk in the lemon juice and a generous pinch of salt, then stir in the sliced wild garlic leaves.



3. Once cool enough to handle, cut the potatoes in half lengthways and place on a rack to steam dry - this will take around 5 minutes. After this time, place them in a bowl with a glug of oil and a large pinch of salt and give them a really good shake about. This coats them in the oil and will help crisp them up. Add the broccoli and give everything another good toss in the oil.



4. Light the Jupiter Outback BBQ gas burners and set the heat to medium.

5. Place the potatoes onto the grill cut side down on one side of the grill, and the broccoli stems on the other.

6. Cook, turning and checking fairly frequently. The broccoli will take around 8-10 minutes, and the potatoes around 15.

7. Once cooked, toss the potatoes with the sliced spring onions, wholegrain mustard and a tablespoon or two of mayonnaise. Serve with the broccoli and extra mayonnaise on the side.

