

Smoked Mackerel & Pancetta Potato Salad

Cooking methods: Boiling

About Potato Salad

Potato salad was first introduced to Europe from the New World by Spanish explorers in the 16th Century. Early potato salads were made by boiling potatoes in wine or a mixture of vinegars and spices.

✓ **Preparation Time**
15 minutes

🔥 **Cooking Time**
15 minutes

Suitable potato varieties:

Salad, such as Charlotte or Maris Peer

Ingredients

- 350g new potatoes, washed
- Juice and zest of 1 lemon
- ½ red onion, finely chopped
- 100g pancetta (or streaky bacon), cut into small chunks
- 100g crème fraîche
- 2 tsp horseradish cream
- 2 smoked mackerel fillets (about 200g), skinned and flaked
- 1 tbsp parsley (or chives) finely chopped
- black pepper

Equipment

- Saucepan and lid
- Colander
- Grater
- Vegetable knife
- Tablespoon
- Frying pan
- Kitchen paper
- Mixing bowl
- Serving dish



Method

- 1 Cook the potatoes until tender in a pan of boiling, salted water. Drain well, then return to the heat briefly to dry out.
- 2 Add the lemon zest and red onion to the potatoes while they are still hot and lightly break up the potatoes with a fork.
- 3 Fry the pancetta in a dry pan until golden and crispy and drain off any excess fat on kitchen paper.
- 4 Combine the crème fraîche, lemon juice and horseradish cream.
- 5 Add the smoked mackerel, horseradish dressing and pancetta to the potatoes.
- 6 Sprinkle with parsley, season with freshly ground black pepper and serve while warm.

For more potato recipes, visit www.prepcookservepotatoes.org.uk