

STOCKHOLM YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

This potato salad goes very well with salmon

NEW-POTATO SALAD

750g new potatoes
200g Sugar Snaps
150g cocktail tomatoes
Fresh onion
3 tbsp Olive oil
1 tbsp Dijon mustard
1 tbsp white vinegar
1/2 tsp sugar
salt and black pepper

Boil the potatoes and cut them in four, with the skins on. While they are still warm, prepare the dressing by mixing the olive oil, mustard, sugar and vinegar together. Pour this over the warm potatoes. Thinly slice half a fresh onion and the tomatoes adding these to the potatoes. Bring the sugar snaps to a boil then remove from heat and slice them. Season with salt and pepper to taste.

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