

3 Herb Aioli Teeny Tiny Potato Salad

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[Prep: 10 / Cook: 15 / TOTAL: 25 minutes]

[makes about 1 cup aioli and 6 side servings of potato salad]

- 2 satchels Teeny Tiny Potatoes, about 2 lbs
- 1 tablespoon chopped Parsley
- 2 tablespoons chopped Chives
- 1 small shallot, peeled and quartered
- 3 tablespoons Tarragon Vinegar
- 1 teaspoon Dijon mustard
- 2 lemons juiced
- 1 cup olive oil
- 1 egg yolk
- salt and cracked pepper to taste

Start out by washing the teeny tiny potatoes thoroughly under cold water. We will wait to cut them until after they have been cooked. Place potatoes in a large saucepan and fill with cold water until just covered. Salt water generously [at least 1 teaspoon], put on high heat and cover. It should come to a boil after 4 minutes. As soon as this happens lower heat to medium and leave uncovered simmering for 10 minutes. You can check for doneness by piercing the potatoes with the point of a paring knife, it should slide in easily. If you think they are ready, it's always a good idea to do a taste test first.

While the potatoes are coming to a boil, incorporate the peeled and quartered shallot, half of the

chives, half of the parsley, 1 cup olive oil, 1 egg yolk, 1 teaspoon of salt in a small food processor. Blend for 30 seconds.

Now add to the food processor, 2 tablespoons of tarragon vinegar, lemon juice [from one of the lemons], cracked pepper and mustard and blend for 30 seconds. This combination will make an aioli. The longer you blend the thicker it will become. You can always thin it out with some water. This step can also be done by hand. You would whisk together all of the ingredients except for the oil. Once the mixture is well combined, add the olive oil, dribbling it in slowly while whisking the egg yolk and vinegar mixture. The aioli should start to form as the yolk soaks up the oil.

When the potatoes are finished remove them from the heat and pour into a colander placed in the sink. Let the potatoes rest in the sink until they are cool enough to handle. If you're tight on time, you can run cold water over them for 1 minute so they are cool enough to handle faster.

Cut the potatoes into ½ inch rounds. Pour juice from the second lemon, 1 tablespoon of tarragon vinegar, and 1 teaspoon salt over the potatoes, mix and let sit for a few minutes. Add the aioli and the chopped parsley and chives, toss well. Taste and season with sea salt or fresh cracked pepper - and enjoy!