

# Spezialitads dal Grischun

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## MASHED POTATO SALAD

*Popular at any party buffet or as a simple dinner*

### Ingredients

(for 4 people)

1 kg floury potatoes  
1/2 dl milk  
4 tbsp hot bouillon  
3-4 tbsp white wine vinegar  
1 tbsp mild mustard  
Salt  
4 Minipics, roughly chopped  
1/2 cucumber, roughly chopped  
1 small onion, finely chopped  
1 bunch of chives, finely cut

### Garnish

8 cherry tomatoes

### Preparation

- Wash and brush the potatoes, dice and cook until soft in unsalted water for approximately 15 minutes. Drain off the water and leave the potatoes to cool.
- Mash or purée them in a bowl and mix well with the milk, bouillon, white wine vinegar and mustard.
- Carefully stir in the Minipic, cucumber, onion

and chives.

- Garnish with the halved or quartered cherry tomatoes.
- Serve the mashed potato salad lukewarm or cold.