



Potatoes with herbed curd and linseed oil

1 Wash and scrub your potatoes (don't peel!), then boil or steam them for 20 to 30 minutes, depending on size and quality. Prick with a knife to see if they are tender (=done). I prefer to steam mine, it increases flavor and prevents them from getting soggy.

2 Meanwhile prepare the curd: Wash, pad dry and finely cut the fresh chives, then cut the cress with kitchen scissors. Add the herbs to a bowl and combine with the curd, then season to taste with minced garlic, sea salt, black pepper and a drizzle of linseed oil. Chill until ready to serve.

3 Peel one potato at a time, sprinkle with either Fleur de sel or Maldon sea salt and linseed oil and enjoy with the chilled herbed curd.

4 Any leftovers taste great the following day: Fry the peeled and sliced potatoes in some clarified butter and serve with herbed curd.



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Recipe source: own creation

Required time: ~30 minutes

Ingredients (for 2-3):

- * 600-750 g similar sized potatoes (like Moos-Sieglinde, Grenailles, ...)
- * 500 g curd cheese, 20-40 %
- * fresh chives, amount to taste
- * fresh cress, amount to taste
- * 1 garlic clove
- * fine sea salt
- * freshly ground black pepper
- * linseed oil
- * Fleur de sel or Maldon sea salt
- * optional: serve with freshly poached eggs