

Potato & Pancetta Salad

Ingredients

6 white potatoes

8 eggs – to serve 8 ppl

16 slices pancetta or 24 giving each serve 3

1 red & green chilli finely chopped

½ cup mayonnaise

½ cup sour cream

½ cup finely chopped fresh chives Leave 8 whole to dress salad

Half a red onion

Salt and Pepper

Olive oil

1/2 lemon

Method using Delicake Assemble Base & Sleeve

Peel and cut potato then steam or boil till they are cooked. Drizzle olive oil, salt and roughly mash.

Boil eggs till cooked.

Dressing: Combine sour cream, mayonnaise, pepper and lemon in a bowl. Add chopped chives.

Chop red and green chilli and red onion to dress on top of egg.

Add potato to base, pour half the dressing over potato, roll pancetta & place on top, cut the boiled eggs in half and place on top of pancetta, add chill, onion & chives on top and drizzle more dressing.

Refrigerate till you're ready to serve then drizzle olive oil on top.

Remove sleeve upwards to cut & serve from the base.

Use 8-10 Potatoes and double the ingredients for the VRM. Use the same ingredients for the TRM.

