

French-Style Potato Salad



A perfect medley of tender new potatoes, fresh dill, brunoised shallots, and crunchy cornichons, all tossed in a tangy mustard dressing for a balance of vibrant, refreshing flavors.



Ingredients

1.5 lbs new potatoes

2 tbsp olive oil

1 tbsp Dijon mustard

1 tbsp whole grain mustard

1 tsp salt

¼ tsp black pepper

4 tbsp fresh dill, finely chopped

1 shallot, brunoised

5–6 cornichons, brunoised

1 tbsp cornichon brine



Instructions

1. Cook the Potatoes

- Boil potatoes in generously salted water until fork-tender.
- Drain immediately and rinse under cold water to halt cooking. Set aside.

2. Prepare the Dressing

- In a large mixing bowl, whisk together:
 - 2 tbsp olive oil
 - 1 tbsp Dijon mustard
 - 1 tbsp whole grain mustard
 - 1 tbsp cornichon brine
 - 1 tsp salt
 - ¼ tsp black pepper

3. Combine Ingredients

- Fold in:
 - 4 tbsp fresh dill, finely chopped
 - 1 shallot, brunoised
 - 5–6 cornichons, brunoised

4. Cut the Potatoes

- Halve the cooled potatoes

5. Toss Potatoes

- Gently toss potatoes with the dressing until evenly coated.

6. Serve

- Serve at room temperature or chilled.



Serves 4