



Recipe: Japanese Potato Salad



Preparation time:
15 minutes

Cooking time: 45
minutes

Difficulty level:
Beginner plus

Preparation:

- 1kg potatoes, mainly waxy
- ½ cucumber
- 1 carrot
- 3 fresh eggs (very small) or 2 regular sized eggs
- 300ml sunflower oil (not native, because the mayo will be bitter)
- 1 teaspoonful of mustard (spicy)
- 1 tbsp mirin
- sea-salt
- Freshly ground black pepper
- ½ red onion
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Preparation:

1. Cut half the cucumber into small cubes, sprinkle with 1 teaspoon of sea salt and salt for at least 1 hour, it loses its water in the process. Discard this water later, you don't want it in the salad.
2. Peel the potatoes and cook in large pieces in well-salted water until tender. In any case, put on with cold water



so that they get the right consistency afterwards. Drain and let cool in a colander.

3. While the potatoes are cooking, peel and grate the carrots, peel and dice the red onion and salt the onion - similar to the cucumber - but here with only ½ teaspoon salt.
4. After the potatoes have cooled in the colander, mash them in a bowl with a fork until crumbly. I do this in stages so it's easier to get an even result than tossing the whole pound into the bowl and mashing it all at once.
5. Now you make the mayonnaise. Crack the eggs into a tall bowl. Add the mirin and mustard to the eggs. Add a good pinch of salt. Now pour the sunflower oil over it and put the magic wand in and turn it on, slowly pulling up to emulsify the ingredients. (see photos)
6. Now mix the cucumbers, onions, carrots and mashed potatoes in a large bowl and then stir in the mayonnaise. Only now, after all the ingredients have been mixed well, season with salt and pepper, because the cucumbers and onions are already salty. Voilà - already done! Enjoy your meal!

hp If you don't have mirin or don't want to buy extra for it, use apple cider vinegar. It doesn't taste as authentic as with Mirin, but it comes close and is also very tasty.



