

**Miele**

# Persian potato salad

By Miele

**15 minutes**

Preparation Time

**30 minutes**

Cooking Time

**8 serves**

Serves



## INGREDIENTS

- 1.5 kg new potatoes
- 3 tbsp extra virgin olive oil
- 1 ½ tsp black mustard seeds
- 150 g shallots | peeled, sliced
- 4 garlic cloves | crushed
- 1 tsp turmeric, ground
- 1 tsp cumin, ground
- 20 turns black pepper mill
- ¼ tsp chilli powder
- 1 ½ tbsp cider vinegar
- 2 tsp salt flakes
- 60 g cranberries, dried
- 1 ½ tbsp rose petals, dried
- 10 g coriander, fresh | chopped

## **METHOD**

1. Place new potatoes in a perforated steam container and Steam at 100°C for 20 minutes, or until soft.
2. Allow to cool slightly and chop any large potatoes into smaller pieces. Place in a large bowl.
3. Warm the extra virgin olive oil up in a small saucepan on medium heat, induction setting 6 and add the black mustard seeds, let them begin to pop then add the shallots, garlic, turmeric, cumin, chilli and black pepper.
4. Cook for 5 minutes, or until the shallots are soft. Pour on top of the potatoes, add the cider vinegar and salt. Mix lightly together and leave to cool.
5. When the potatoes are cool add the cranberries, rose petals and coriander.

## **Notes**

- This is best made the day before, only adding the coriander on the day you are eating it.
- If fresh pomegranates are available they would be a great alternative to the cranberries.