

Cooking new potatoes

450g new potatoes

1. Wash the earth from the new potatoes
2. Use an old tooth or nailbrush to scrub the potatoes clean
3. Cook in boiling water for 15 minutes or until they are soft. Drain very well

A **Grown up** should assist younger children at **step 3**

Serve the new potatoes warm with a little butter and chopped parsley or cold with homemade garlic vinaigrette.

Garlic vinaigrette:

1 small lemon
2 tablespoons extra virgin olive oil
One garlic clove
Freshly ground pepper
Pinch sugar

1. Cut the lemon in half on a chopping board.
2. Twist the lemon halves around a citrus squeezer to get the juice out. Be careful if you have any cuts on your hands - lemon juice is stingy.
3. Place the unpeeled garlic clove flat onto a chopping board. Now take a cutlery knife with a wide blade and place it flat onto the clove. Press down strongly with the palm of your hand. You will now be able to move the skin easily from the crushed garlic clove.
4. Chop the garlic into small pieces and push it into a pile. Place the knife flat again at one side of the chopped garlic. Press down on the knife with the palm of your hand across the whole pile of garlic. Scrape up the crushed garlic and all of the garlic juices.
5. Measure one tablespoon from the lemon juice and put it into a clean screw top jam jar.
6. Add the olive oil and crushed garlic. Add a little freshly ground pepper
7. and a pinch of sugar to the jam jar
8. Secure the lid and shake well.

ALWAYS HAVE A GROWN UP IN THE KITCHEN WHEN YOU COOK

Vinaigrette may need to grow on your taste buds but you can have fun making it.