

Potato and Mustard Salad

by Margaret Fulton

500g (1lb) baby new Potatoes

Salt

2 tablespoons French grain mustard

2/3 cup Cream

Cook the potatoes, in their skins, in boiling salted water until tender.

Drain well and leave to cool in a mixing bowl.

Halve the potatoes if necessary.

Stir the mustard into the cream, pour over the potatoes and toss well.

Transfer to a serving dish.

Serves 4.