Summer Salad

All the flavours of summer together in a fresh tasting salad.

- 400 g baby new potatoes
- a crispy lettuce – shredded
- 1 apple – cored, sliced and tossed in a little lemon juice
- 2 tbs chopped lovage
- 1 cup of silver sorrel leaves
- mustard vinaigrette dressing

Cook the new potatoes, either by steaming or in boiling water, until just tender, with a few sprigs of mint if available.

Toss in the dressing whilst still warm.
When the potatoes are cool, prepare the lettuce and apple and add to the potatoes along with the herbs.

Serve immediately with extra dressing to hand if desired.