



6

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® BILTONG POTATO SALAD

INGREDIENTS:

- 150 ml mayonnaise
- Salt & freshly ground black pepper to taste
- 75 ml milk
- 120 g **LANCEWOOD® Sour Cream & Chives DIP & TOP**
- 1.5 kg potatoes, boiled
- 100 g biltong, roughly chopped
- 4 eggs, boiled & sliced
- 5 g fresh coriander, chopped
- 5 g fresh chives, chopped

METHOD:

Using a bowl or jug, add the mayonnaise, salt & pepper and dip and mix the dressing until well combined. Set aside. Chop the boiled potatoes into bite sized pieces and add it to a serving bowl. Add the biltong, eggs, coriander and chives. Pour the dressing over and mix together gently. Cover and refrigerate for at least 60 minutes. Garnish with fresh chives and enjoy!

PRODUCTS USED:



Sour Cream & Chives Dip

ENJOY!