



OLIVIER SALAD RUSSIAN SALAD - WORLD CUP 2018 - RUSSIA

Ingredients (For 4 people)

- 5 potatoes
- 2 medium carrots
- 150 g extra fine peas
- 200 g diced ham
- 1/2 red pepper
- 6 - 8 pickles
- 3 tbsp mayonnaise
- 1 tsp mustard
- Salt and pepper

Preparation:

Boil the potatoes and carrots in salted water. Peel them and allow them to cool completely.

Cut the vegetables into small, regular cubes and reserve them in a salad bowl.

Add the peas, diced ham, mayonnaise and mustard to the salad bowl.

Toss and season.

Serve according to your whims and the occasion:

Traditional presentation in a dome shape by turning the contents of the salad bowl onto a dish. Garnish and serve in slices like a cake.

Cut out with a cookie cutter to form individual servings.

Arrange on filo pastry sticks that have been rolled and baked in a 200° C oven to present as a crispy appetiser