

Romanian Potato Salad



Ingredients

1kg/2lb 4oz new potatoes, halved or quartered so that they're all similar sizes

150g/5½oz diced smoked pancetta or diced bacon (optional)

4 spring onions, thinly sliced

2 tbsp full-fat mayonnaise

1 lemon, zest only

1 tsp white wine vinegar

salt and freshly ground black pepper

Method

Add the potatoes to a large saucepan. Just cover with cold water and season generously with salt.

Bring to the boil and cook for 10–15 minutes or until the potatoes are soft enough to fall off the end of a knife when poked.

Drain the potatoes and leave them to cool to room temperature.

Add the pancetta (if using) to a cold frying pan then place over a medium-high heat. Cook until golden-brown and crispy, then remove from the pan with a slotted spoon and leave on a plate lined with kitchen paper. Keep the fat that's left in the pan.

Set aside about a quarter of the spring onions and pancetta, then combine all the other ingredients (except the spuds) in a large bowl along with some of the pancetta fat. Mix well and season with salt and pepper to taste.

Stir through the potatoes and serve, topping with the remaining spring onions and pancetta.

If you want to make this dish vegetarian then remove the pancetta