

Cold boiled potatoes

1-2 days before

large potatoes	○	1	Peel. Cut into 5-10 cm pieces.
salt	○	2	Bring a pot of water to a boil.
		3	Put salt and potatoes into pot.
		4	Lower heat when water boils again.
		5	Simmer until potatoes are tender.
		6	Drain water.
		7	Let cool down.
		8	Put in air-tight container.
		9	Put in fridge.



When you boil potatoes and refrigerate them afterwards, it improves the taste of them. This technique seems to work a little better with large potatoes. They are in any case easier to work with than small potatoes.

Large potatoes are often sold as baking potatoes. 1 kg potatoes with peel gives about 700 g peeled.

If the potatoes are boiled too much they become mushy. Too little and they stay hard. You can test if they are done by poking them with a paring knife. They should give a little resistance, but release easily.

Cold boiled potatoes are used as an ingredient in other recipes.