Potato salad, white

6 servings

the day before

bowl	2 liter	
mayo	125 g	1 Mix in bowl.
sour cream 18%	200 g	
sugar	1/4 tsp	
salt	1 3/4 tsp	
ground pepper	1/4 tsp	
white wine vinegar	1/2 tbsp	
capers	3 tbsp	
grated onion	1/2	
celery	2-3 stalks	2 Clean. 3 Cut in 3-5 mm slices. 4 Put in bowl. 5 Stir thoroughly.
cold boiled potatoes	700 g	6 Cut in ~1 cm slices. 7 Put in bowl. 8 Mix carefully. 9 Put in fridge 24 hours.

Use celery stalks that are fine and light. If you use the outer stalks the flavor can easily become too dominant, and they often have strings, that are a pain to have in the salad. Dont use celery that have hollow stalks.

The mayo should be a simple classical mayo. No added flavors. The homemade mayo works really well in this recipe.

The sour cream should have a consistency that is more or less like that of the mayo. Some can be quite liquid, avoid them.

You can vary the potato salad by mixing it with plucked leaves of lettuce. Or you can cut chives over it. Do whatever works for you.

If you cannot eat it all, then the potato salad can last in the fridge for four days.

Mayo

200 g

egg	1	1 Temperate to 20-25°C.
neutral rapeseed oil	2 dl	2 Pour egg and lemon juice into container.
lemon juice	3/4 tsp	
salt	1/4 tsp	3 Pour into container.
mustard powder	1/8 tsp	
		4 Pour rapeseed oil into container.
		5 Let oil collect at top.
		6 Blend carefully in bottom.
		7 Blend vigorously everywhere.
		8 Finished when the mayo is uniform.

It takes around 2 hours for the ingredients to temperate. Temperating should bring the temperature of the ingredients to 20-25°C. On cold winter days it can be necessary to find a warm place to temperate, like above a radiator.

If there are air bubles trapped in the egg white after bullet 4, then knock the container hard down on the table a couple of times to get the bubbles to rise.

If you are unlucky the mayo will not start forming after bullet 7. If the whole container is filled with sludge after you have blended thoroughly, then you are often able to save the situation with a splash of cold water. Let the cold water run so that you are sure it is cold. turn off the tap, put the container underneath and turn on for a split second so you only get a small splash. Then blend continously in the bottom of the container, and, if it works, the mayo will start to form.

TIP: Things are a lot easier if you blend the mayo in the container it will be stored in.