



Recipe name:

Piquanté pepper & burrata smashed potato salad

Recipe description:

A vibrant and flavourful salad featuring creamy burrata, crispy smashed potatoes, and sweet PEPPADEW® Red Piquanté Peppers. Perfect for a summer lunch or as a standout side at your BBQ. A sweet creamy and tangy salad heroing the delicious PEPPADEW® Red Piquanté Peppers two ways! Mixing the peppers in a delicious burrata salad with the viral sensation smashed crispy potatoes all topped with a dill and piquanté pepper salsa. Simply delicious!

Created by

@the_greedy_ginger

Prep Time

20 mins

Cook Time

45 mins

Serves:

2

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch / Side / Starter

Occasion:

Salad / Dinner Party

Ingredients:

- 300g baby potatoes
- 15 PEPPADEW® Red Piquanté Peppers
- Dash of oil
- 2 tsp dill, chopped
- Sprig of mint
- ½ lemon
- 25g butter
- 3 garlic cloves
- Handful of rocket
- 1 burrata
- Salt and pepper, to taste

For the topping:

- 2tbsp extra virgin olive oil
- 1x red onion
- 4x garlic cloves
- 260g baby spinach, washed and pat dried
- 1x jar PEPPADEW® Red Piquanté Peppers (Some sliced and some whole peppers)
- 100g feta cheese
- 2x courgettes
- 1tbsp black pepper
- 1x beaten egg for washing
- White sesame seeds

Method:

1. Start by putting the baby potatoes on to boil for 20 minutes in salted water with a sprig of mint.
2. Meanwhile, prepare the PEPPADEW® Red Piquanté Peppers salsa by blending 12-15 PEPPADEW® Red Piquanté Peppers, 1 tbsp of oil from the peppers, dill, a squeeze of lemon and salt and pepper until a salsa forms. Taste and adapt to your liking.
3. Once the potatoes have boiled, preheat the oven to 200°C and drain the potatoes, leaving in the colander until dry.
4. Prepare a baking tray by lining it with a sheet of baking paper before putting the potatoes on.
5. With a heavy bottom mug, crush the potatoes one by one until they are all smashed and cover the baking tray. It is recommended to separate and use a second tray if needed rather than piling them up to make sure they get as crispy as possible!
6. Melt the butter in a dish, mixing in 2 tsp of the salsa.
7. Tip the salsa butter over the potatoes and make sure they are all coated.
8. Season generously, crushing the garlic cloves with a knife and throwing them on.
9. Put in the oven to cook for 35–45 minutes, until crispy and catching.
10. When the potatoes are ready, put them in a bowl topping with the leaves, a few more peppers and the burrata.
11. Pull the burrata apart and dress it with the remaining salsa, a squeeze of lemon, some dill and some final seasoning.