

Salade Pomme de Terre & Patate Douce & Mozzarella



Serves 3

**Prep 15 mins
+ 30 mins in fridge**

Cook 20 mins

Easy

Ingredients

250g white potatoes
250g sweet potatoes
2 tbsp chives
1/2 lemon
3 balls of bocconcini
1 tbsp grape nuts
1 tbsp white balsamic vinegar
salt & pepper

1. Cook the white and sweet potatoes in their skins in a large quantity of boiling water for 15 to 20 minutes. Drain and quickly rinse them under cold water. Let them cool a little before peeling.
2. In a bowl, mix the white balsamic vinegar and the lemon juice with a little salt & pepper. Gradually add the oil and whisk to emulsify. Wash, dry and chop the chives finely.
3. Cut the potatoes into cubes. Add the sauce and half the chives. Gently mix and refrigerate for 30 minutes.
4. To serve, divide the salad over 3 plates. Slice the mozzarella balls and place on top. Scatter the rest of the chives over the plate and add a little salt and pepper. Eat straight away.