Creamy Potato Salad with Radishes, Lemon & Dill

Equipment:

- Chopping board
- Lg saucepan
- Metal skewer
- Colander
- Sm bowl
- Whisk
- Rubber spatula
- Grater
- Lg bowl
- Knife
- Tablespoon
- ¼ cup measure
- ½ cup measure
- 1 cup measure
- Teaspoon
**Ingredients:**

1kg unpeeled smallish red potatoes
Salt
2 celery sticks and their leaves, finely chopped
6 radishes thinly sliced
3 spring onions chopped
2 tablespoons fresh dill chopped
1/4 cup cream
1/2 cup mayonnaise
1-1/2 teaspoons Dijon mustard
1-1/2 tablespoons lemon juice
2 teaspoons grated lemon zest
Freshly ground pepper
**What to do:**

Put the potatoes in a saucepan, cover with water by an inch or two, and bring to boil.

Reduce the heat to medium, partly cover with lid, and cook until the potatoes are tender, about 20 minutes.

Test for doneness by spearing a potato with a skewer. It should enter easily into the center of the potato and then slide right out. If the skewer lifts the potato out of the pot when you withdraw it, continue cooking a little longer.

Drain the potatoes in a colander and return them to the saucepan. Cover the potatoes with cold water to cool. Drain them again once cooled.

Cut the potatoes into 3/4-inch chunks and put them in a mixing bowl.

Add the celery, radishes, spring onions and dill and fold with spatula gently to combine.

In a small bowl, whisk the cream until frothy but not at all stiffened. Whisk in the mayonnaise and mustard. Add the lemon juice, lemon zest, 1/2 teaspoon salt, and pepper to taste.

Pour the dressing over the salad and fold it in with a spatula.

Serve.