



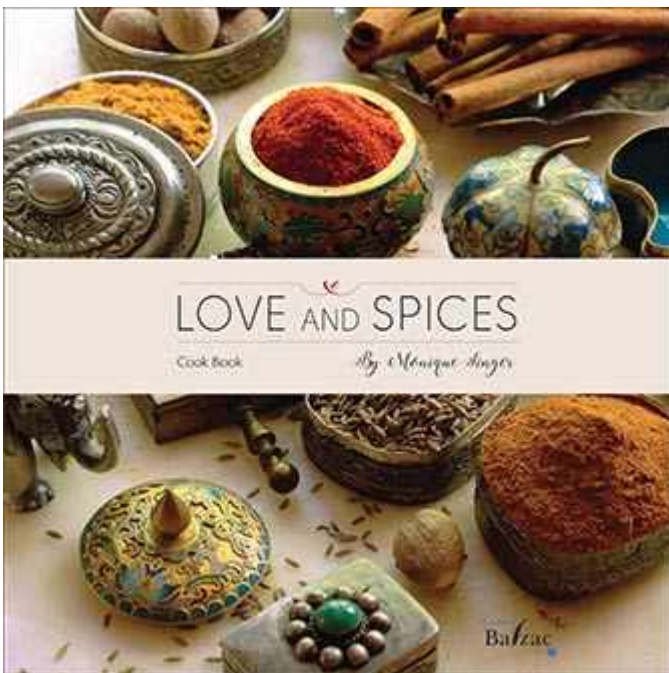
Love and Spices: 3-colour Potato Salad

Description

A new vegan take on a classic summer dish

Recipe by **Monique Singer**

Previously published on June 6, 2020



Westmount Magazine is proud to offer its readers sample recipes from [Love and Spices](#), a beautifully illustrated



cookbook by **Monique Singer**. With this new series, you will discover some unique recipes dedicated to cooking with spices, from hors d'œuvres to desserts.

Monique Singer knows how to make people talk, sing and dance spices! From her earliest childhood, alongside her grandmother and sisters, she learned how to create a delicious and original cuisine with her senses, her hands and all her love.

From her family's table to the jet-set parties she has catered in New York, Los Angeles, Venezuela, Spain, Haiti, and Asia, regardless of the set-up, function, atmosphere or style, Monique's food has left its imprint on people's taste buds.

Enjoy!

3-colour Potato Salad

I can never say no to a potato salad!

This is a kind of potato salad everybody can enjoy, with a great blend of flavours and easy to make. Mayonnaise is just not necessary.

Preparation time: 30 min | Cooking time: 30 min | Yields: 4 servings

- 1 package small mixed coloured boiling potatoes, about 1lb / 450 g or Yukon gold potatoes
- 1/4 cup / 45 g capers, chopped
- 1/4 cup / 45 g pitted black Kalamata olives, chopped
- 1 tbsp olive oil
- 1 tbsp toasted sesame oil, optional
- 2 garlic cloves, crushed
- 1 lemon, juiced
- 1/4 tsp sea salt
- 1/4 cup preserved lemon, chopped
- 1/4 tsp freshly ground pepper
- A pinch of cayenne, optional

Bring the potatoes to a boil, lower the heat and simmer until tender, about 15 minutes, do not overcook. Rinse under cold water and peel, set aside.

DRESSING

In a serving bowl, mix the garlic, oil, lemon juice and preserved lemon, salt, pepper and cayenne pepper. In a food processor, pulse the capers and olives twice, maintaining some texture. Add to the bowl then toss in the potatoes.

It can be made up to 3 hours before serving.

Images: Anne Fillion



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Monique Singer is a cultural creator now based in Montreal, usually found travelling the world,

experiencing other cultures and sharing what she finds most interesting. At the top of her food passion is her attraction for spices, their benefits and the distinctive flavour they bring to all dishes. [LinkedIn](#)



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Date Created

June 2021