

YVE'S CHRISTMAS EVE SALAD

Hi there, my name is Yve and I'm from Germany. This is a recipe that I helped my Mama to cook when I was little – and she learned it from her Mama. It's a potato salad made with mayonnaise and crisp, sweet apple. We always made it for lunch on Christmas Eve. We prepared it slowly and lovingly, making our own mayo and cutting all the ingredients into tiny cubes – but you can use bought mayo, and not cut things so small.

We love to add gherkins (pickled cucumbers) and hard boiled eggs to our potato salad – but you could leave them out.

Use pink apples if you can get them.

INGREDIENTS

- 450g (1lb) salad potatoes
- 2 medium eggs (optional)
- 125g (4½oz) gherkins
- 1½ tablespoons of liquid from the gherkin jar
- 1 sweet apple, preferably a pink one
- 5 tablespoons of mayonnaise
- a pinch of salt and pepper

1 Prepare the potatoes – see page 6 for help.



Then put the potatoes in a big pan. Add cold water to cover them.

2 Put a lid on the pan and put it over a high heat, until the water bubbles.



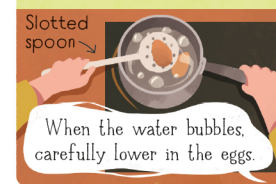
Turn the heat to medium/low, so the water just bubbles. Cook for 10-15 minutes.

3 Poke a knife into a potato. If it feels soft, it's cooked.



If not, cook for 5 minutes more, then test again. Drain the potatoes. Leave them to cool.

4 Meanwhile, half fill a small pan with water and put it over a medium heat.



When the water bubbles, carefully lower in the eggs.

5 Turn down the heat so the water bubbles gently. Cook for 9 minutes.



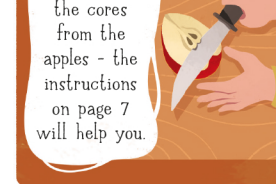
Lift out the eggs and set them aside in a bowl of cold water.

6 Cut the gherkins into cubes around 1cm (just under ½in) across.



Put them in a big bowl. Add the gherkin liquid.

7 Cut out the cores from the apples – the instructions on page 7 will help you.



8 Then, cut the apple into cubes the same size as the gherkin pieces.



9 Cut the potatoes in half. Cut the halves into slices as wide as two fingers.



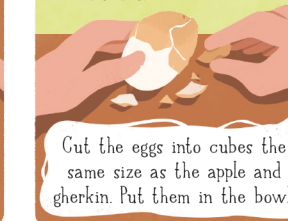
Cut the slices into pieces as wide as one finger.

10 Put the gherkin, apple and potato pieces in a big bowl.



Add the mayonnaise, salt and pepper. Mix gently.

11 Tap the egg shells on a chopping board, to crack them all over. Peel off the shells.



Cut the eggs into cubes the same size as the apple and gherkin. Put them in the bowl.

VARIATIONS

To make this recipe egg-free or vegan, leave out the eggs and use plant-based 'mayonnaise'.



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