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### **Recipe:**

French salad

### **Ingredients:**

300 g of potatoes  
200 g of carrots  
200 g of fresh peas  
150 g of pickles  
2 x eggs  
200 g of mayonnaise  
1 x tablespoon of mustard  
1/2 x teaspoon of salt  
2 x pinches of freshly ground pepper.



### **Difficulty:**



### **General description and procedure:**

- Prepare the potatoes by peeling, cleaning, and cutting them into smaller pieces. Do the same with the carrots, ensuring the pieces are not too large. Shell and clean the peas. Also, cut the pickles into smaller pieces.
- In a larger pot, place the potatoes and cover them with cold water. There should be enough water to completely cover the potatoes. Add salt to the water and wait for it to boil. Cook the potatoes for approximately 10 minutes or until softened.
- While the potatoes are cooking, prepare another pot with water and add salt. Add the carrots and peas to the pot and cook for about 10 minutes. Finally, drain and cool the vegetables.
- Place the eggs in cold water. Once the water boils, cook them for at

least 5 more minutes. Finally, cool and peel them. Separate the egg whites and yolks. Crumble the yolks finely and cut the whites into smaller pieces.

- In a large bowl, combine the vegetables with the eggs, pickles, mayonnaise, and mustard. Add salt and pepper according to taste. Mix all the ingredients well, and if you prefer a tangier salad, add a little pickle juice.
- Chill the salad well before serving.