

Traditional Estonian Potato Salad

Ingredients:

1kg potatoes (Laura/Marabel)
1 big onion
5-6 eggs
1 big cucumber
1 jar of marinated cucumber
1 jar of green peas
400-600g of sour cream
200-300g of mayonnaise
Dill/green onions
Salt & pepper



How to do it?

On a previous night boil the potatoes and leave them in a cold space. The next day peel and chop the potatoes into a big bowl.

Then boil the eggs and mash them with a fork and add to the bowl.

Next, chop the marinated and regular cucumber and add to the bowl. Also add the green peas and pour a little bit of pea marinade on top (secret family tip).

Lastly add the sour cream and mayonnaise + season it with salt/pepper and chopped dill or green onion. Serve with traditional Estonian black bread.

Enjoy! :)