

Warner's Budgens June '09

Warm Salad of New Potatoes, Fresh Beans and Peas, Feta Cheese, Toasted Pumpkin Seeds and Mint Crème Fraîche

Chef's Table: Russell's of Broadway

Throw together this seasonal summer salad in just five minutes and still have money left over to treat yourself to a pudding, says Matt Laughton from Russell's restaurant in Broadway.

Ingredients

For 4 people

400g sliced cooked new potatoes
300g cooked fresh peas
300g cooked green beans
200g Greek feta cheese
60g toasted pumpkin seeds
100g black olives, chopped
200ml crème fraîche
½ bunch of mint, shredded
salt and pepper
juice of ½ lemon

Method

Combine cooked potatoes, peas and beans in a large bowl, add olives, mint and crème fraîche and mix together
Season and add lemon juice
Serve on four plates, sprinkle over toasted pumpkin seeds and crumble on feta cheese
Eat on its own as a salad or serve as an accompaniment to grilled lamb cutlets or poached organic salmon

To drink

Our wine expert, Matt from Vinology, recommends Felsner Gruner Veltliner £10.89

"An impressive Gruner at a great price. This fresh and vibrant white is bursting with fruit flavours of green apples, melons and pineapples. This Austrian wine is currently the height of fashion."