

## **Old Man's Salad**

From The Little Swedish Kitchen by Rachel Khoo

### **Ingredients**

2 medium eggs  
2 tbsp finely chopped fresh chives, plus 1 tsp to garnish  
2 tbsp finely chopped fresh dill, plus 1 tsp to garnish  
2 tbsp finely chopped capers  
2 tbsp finely chopped red onion  
100g creme fraiche  
2 tbsp good-quality mayonnaise  
Zest of 1 lemon  
100g anchovy filets  
4 medium boiled potatoes  
Sea salt and black pepper  
2 little gem lettuces, washed and leaves separated  
4 radishes, thinly sliced

### **Instructions**

1. Place the eggs in a small saucepan of cold water and bring to a boil, then set a timer for 5 minutes. When the time is up, remove the eggs and run under cold water before peeling.
2. Cut the eggs in half and scoop out the egg yolk. In a bowl, mash the yolk with a fork and mix together with the chives, dill, capers, red onion, creme fraiche, mayonnaise and lemon zest. Chop the remaining egg white, anchovies and potatoes into 2cm chunks. Mix together with everything else and season well with salt and pepper.
3. Divide the mixture between the little gem leaves, spooning it on to each one in a small pile. Add the radishes and finish with the remaining herbs.