



Black Pepper Potato Salad



10
mins/preparation
分钟/预备时间



10
mins/cooking
分钟/烹调时间



4-5
serves/persons
人份



- 1 packet Asian Home Gourmet Singapore Black Pepper Stir Fry SpicePaste®
- 4 medium-sized boiled potatoes, peeled and coarsely chopped
- 1 cucumber, cut into 1cm (½") cubes
- 3 hard-boiled eggs, coarsely chopped
- 3 tbsp mayonnaise
- 3 tbsp sour cream

1. Mix SpicePaste®, mayonnaise and sour cream in a big bowl.
2. Add potatoes, eggs and cucumber, mix thoroughly.
3. Chill and garnish before serving.

黑胡椒马铃薯沙拉

- 1包佳厨新加坡风味黑胡椒香料酱
- 4个熟的中型马铃薯，去皮并切成粗粒
- 1条黄瓜，切成1公分(½寸)方块
- 3个煮熟的鸡蛋，切成粗粒
- 3汤匙蛋黄酱
- 3汤匙酸奶油
- 4汤匙培根碎，作饰菜用
- 1汤匙碎青葱，作饰菜用

1. 将香料酱、蛋黄酱及酸奶油在一个大碗中搅拌。
2. 加入马铃薯、鸡蛋及黄瓜，搅拌均匀。
3. 冷藏。食用前先饰盘。

Garnish:
4 tbsp bacon bits,
1 spring onion,
finely chopped.

