

Potato and Rosemary Skewers with a mustard dip

Ingredients: For the potatoes 1 Rosemary Stalk per person 2 small potatoes per person 3 red onions Olive oil and sea salt For the dip 4 garlic gloves 2 egg yolks 2 tablespoons lemon juice 300ml vegetable oil 2 tsp mustard Salt and pepper	Equipment: Large knife Green chopping board Large bowl Small bowl Measuring spoons Small jug Whisk Pastry brush Tongs Oven Grill baking tray, lined with baking paper 5 serving platters, with 5 small dip bowls.
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Method:

<ol style="list-style-type: none">1. Wash potatoes.2. Remove skins from onions and slice onion into quarters.3. Par - boil the potatoes in boiling water for 5 minutes. Drain well and thread them on to the rosemary stalks. Thread one potato, then one onion segment, repeat this action once more.4. Brush the potato and onion with olive oil and sprinkle with sea salt.5. Cook the potatoes and onions for 10- 12 minutes under a pre heated grill, turning the skewers occasionally, until tender.	<ol style="list-style-type: none">6. To make the dip, peel and crush the garlic, juice the lemons and separate the eggs.7. Place the garlic and egg yolks in a large bowl. Whisk together.8. Whilst whisking gradually add the lemon juice. Mix well.9. Gradually add the oil, once all the oil has been add the dip should look smooth and thickened. Be careful not to add the oil to fast or the mixture will separate.10. Add the mustard and season with salt and pepper to taste. Serve the potato skewers with the mustard dip.
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