

Pembrokeshire Earlies* and bacon salad with apple dressing



This salad is best served warm but all the components can be prepared beforehand and assembled just before serving.

Serves 4 as a starter, or 3 as main course | **Prep** 15 minutes | **Cook** 20 minutes

Ingredients

350g Pembrokeshire Early Potatoes
4 slices of smoked bacon
2 crisp eating apples, cored and cut into wedges
15g (1 tbsp) butter
6 handfuls of salad leaves
50g hazelnuts, toasted
4 spring onions, washed and sliced
1 tbsp chopped chives to garnish

Dressing

2 tbsp apple cinnamon curd
1 tbsp cider vinegar
3 tbsp olive oil
Halen Môn Sea Salt^A and pepper

Method

- 01 Wash and halve the potatoes and place in boiling water until just tender.
- 02 Make the dressing by whisking all the ingredients together in a small bowl.
- 03 Pour half the dressing over the drained warm potatoes and set aside.
- 04 Fry the bacon for 5 minutes on each side, remove from the pan and cut into bite-size pieces. Add the butter to the same pan and brown the apple wedges in the melted butter.
- 05 Remove the apples and deglaze the pan with the remaining dressing.
- 06 In a serving bowl, mix together the potatoes, bacon, apple, nuts, spring onions and salad leaves. Pour over the warm dressing and garnish with chives.

