



Summer of salads



Green Olive, Walnut and Pomegranate Potato Salad

Serves 4-6

1kg kipfler potatoes, scrubbed, then halved (quartered, if large)

1 cup S&W Real Whole Egg Mayonnaise

¾ cup sour cream

sea salt and freshly ground pepper, to taste

3 spring onions, finely sliced

½ cup roughly chopped continental parsley

¼ cup torn basil leaves

½ cup pitted green olives

50g walnuts, toasted and roughly chopped

1 pomegranate, seeds removed

Place potatoes in a large pot of boiling water and cook for 5-10 minutes or until just cooked through. Drain and cool to room temperature.

Whisk together S&W Real Whole Egg Mayonnaise and sour cream and season to taste.

Spread half of the mayonnaise onto the base of a serving platter. Top with cooled potatoes, half the spring onions, half the parsley, half the basil, half the olives, half the walnuts and half the pomegranate seeds, then spoon over remaining mayonnaise. Top with remaining ingredients.



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Basil, Pine Nut and Parmesan Pasta Salad

Serves 4-6

400g dried orecchiette or shell pasta
1 cup S&W Real Whole Egg Mayonnaise
2 tablespoons milk
½ teaspoon finely grated lemon rind
sea salt and freshly ground pepper, to taste
50g baby spinach leaves
1 cup torn basil leaves
¼ cup pine nuts, toasted
50g parmesan cheese, finely grated
shaved parmesan cheese and freshly
ground pepper, to serve

Cook pasta in plenty of boiling water according to packet instructions or until al-dente. Drain and cool to room temperature.

Whisk together S&W Real Whole Egg Mayonnaise, milk and lemon rind in a large bowl until combined. Season to taste.

Add spinach leaves, basil, pine nuts and parmesan. Season to taste. Toss gently to just coat and top with shaved parmesan and freshly ground pepper.



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Fennel, Apple and Walnut Salad with Dill Mayonnaise

Serves 4

½ cup S&W Real Whole Egg Mayonnaise
2 tablespoons milk
1 tablespoon finely snipped fresh dill
2 teaspoons capers, roughly chopped
½ teaspoon finely grated lemon rind
sea salt and freshly ground pepper, to taste
2 medium fennel bulbs, thinly sliced
2 green apples, cored and thinly sliced
8 radishes, thinly sliced
50g walnuts, toasted and roughly chopped

Whisk together S&W Real Whole Egg Mayonnaise, milk, dill, capers and lemon rind in a large bowl until combined. Season to taste.

Add the fennel, apple and radish to the mayonnaise and toss to coat.

Arrange on a serving plate and scatter with walnuts. Serve.



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