



Confetti Potato Salad

with Casina Rossa Fiori & Salt



Total Time: 35 minutes

Prep time 15

Cook time: 20

Serves: 4 - 6

Ingredients

1lb Purple and white potatoes

1 pinch **Piranske Soline Fior di Sale**

3 hardboiled eggs, microplaned

1 tsp. **Casina Rossa Fiori & Salt**

1 tbsp. **Lambrusco Red Wine Vinegar**

¼ cup **Mannucci-Droandi Chianti Classico Extra Virgin Olive Oil**

1 cup Microgreens

Directions

Bring a large pot of water to boil. Add a pinch of the Piranske Soline Fiori di Sale.

Peel potatoes and boil in water until tender. Allow to cool.

In a large bowl, combine the vinegar, extra virgin olive oil, and Fiori & Salt, mix well.

When the potatoes are completely cooled, chop into 1-inch cubes and mix into oil-vinegar mixture. Gently toss in hardboiled egg.

Serve over microgreens.

Buon Appetito!