

Korean POTATO SALAD



Ingredients

400g Sliced Potato

100g Verstegen Sweet and Sour Sauce

10g Verstegen Korean World Grill

Verstegen Black Sesame Seeds
Spring Onion

Method

Steam the potatoes until fully cooked, then allow them to cool completely.

In a separate bowl, mix Verstegen Sweet and Sour Sauce with Verstegen Korean World Grill.

Gently fold the cooled potatoes into the sauce, taking care not to break them.

Decorate with Verstegen Black Sesame Seeds and sliced spring onion.



Verstegen adds that extra something.

