



Vallée de Kaysersberg  
L'Alsace essentielle <sup>®</sup>

## POTATO SALAD (GRUMBEERESALAT)

*The authentic Alsatian recipe*

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**Number of people: 6**

**Preparation time: 20 min**

**Cooking time: 20 min**

### INGREDIENTS

- 1 kg potatoes
- 1 onion
- 1 tbsp. mustard
- 3 tbsp. oil
- 3 tbsp. vinegar
- 10 cl crème fraîche
- 5 cl stock
- salt and pepper.

### THE STEPS

- Bring a large pan of water to the boil,
- Add the potatoes and cook for around 25 minutes.
- Once cool, peel the potatoes and slice them into a bowl.
- Sprinkle with the warm stock and crème fraîche.
- Chop the onion. Prepare the vinaigrette with the mustard, vinegar and oil, season with salt and pepper.
- Drizzle over the potatoes and toss gently.

### OUR SUGGESTION

Serve a Pinot Noir d'Alsace with this emblematic dish traditionally enjoyed at home with the family in Alsace.