

Potato salad with mayonnaise

Yields about 1300 g

Potato salad

Ingredients

- 1 kg potatoes
- black pepper, freshly ground
- sea salt
- 1-2 onions
- fresh parsley
- 175 g smoked tofu
- some vegetable stock
- rapeseed oil

Method

- You should cook the potatoes **a day before** preparing the salad; it will be easier to cut them.
- Slice the potatoes.
- Dice the smoked tofu and fry it with enough oil. Deglaze it with water and add some vegetable stock.
- Add salt and pepper.
- Dice the onion(s) and chop the parsley.
- Pour everything over the potatoes while the tofu is being fried.
- First add the other ingredients to the salad and then the tofu and mayonnaise. Mix well. Season well according to taste.

Hint: Also tasty when served warm.

© Based on recipe taken from <http://www.tvg-saar-vegan.de/rezepte/salate/>

Emilia's mayonnaise recipe

Ingredients

- 250 ml soya milk (unsweetened!)
- 250 ml rapeseed oil
- salt
- black pepper, freshly ground
- 1 tbsp vegan mustard
- 1 tbsp cider vinegar
- 2 tbsp yeast flakes

Method

- Briefly mix soya milk, salt, pepper, mustard, cider vinegar, and yeast flakes.
- Then add some oil, mix thorough, add some more oil, mix again and repeat until the oil is used up.
- Then mix for another 5 minutes until you get a viscous consistency.
- Store in a cool place!