Potato, crispy prosciutto and rocket salad

NIBBLEDISH CONTRIBUTOR

Ingredients

6 desiree potatoes
100g prosciutto
large handful of baby rocket (or arugula)
1 teaspoon minced garlic
2 tablespoons seeded mustard
4 tablespoons Kewpie (or whole-egg) mayonnaise
4 eggs
ground black pepper

Instructions

Bring a pot of salted water to the boil.

Quarter the potatoes and boil for 10 minutes or until tender.

Place eggs in a saucepan of room temperature water and heat on medium-high flame for 15 minutes.

While potatoes and eggs are boiling, lay prosciutto out on baking paper on a tray and put under a medium-flame grill until crisp. Leave to cool for 10 minutes.

Drain potatoes and leave to cool for 30 minutes.

Remove eggs from heat, place in cool water and remove shells. Set aside.

Break the cooled crispy prosciutto into small shards.

Mix Kewpie mayonnaise, seeded mustard, minced garlic and ground black pepper to taste in a large salad bowl.

Add rocket, cooled potatoes and half the crisp prosciutto to mayo-mustard mix and toss to coat.

Quarter the hard-boiled eggs and arrange on top of the salad. Sprinkle prosciutto, any leftover baby rocket and extra ground black pepper over the top to garnish.

Serves 4.