



PROVENÇAL HERBED POTATO SALAD

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Yield: Serves 4 | Cook Time: 15–18 minutes | Prep Time: 20–25 minutes |

Total Time (with chilling): 1 hour 35 minutes to 1 hour 40 minutes.

Recipe Description

Inspired by the last-minute lunches that surprise you with their depth. I opened the fridge, trusted my hands, and let the herbs lead. This potato salad is comfort food, elevated—with creamy cottage cheese and a bright whisper of champagne vinegar.

Part of the From Scratch Sensations collection at Life in Bianca's Kitchen.

Ingredients

- 5 small yellow potatoes (about 1 lb), peeled if desired and cubed
- 2 celery stalks, finely chopped
- 2–3 spring onions, white and green parts, thinly sliced
- 4 hard-boiled eggs, chopped
- 4 slices bacon or pancetta, cooked and crumbled
- 1/4 cup sour cream
- 1 heaping tbsp mayonnaise
- 2 tbsp cottage cheese
- 1 tbsp champagne vinegar
- 1 tsp Dijon mustard
- 1/2 tsp sea salt (or to taste)
- 1/4 tsp coarsely ground black pepper
- 1/2 tsp cane sugar (or honey, optional)
- 1/4 tsp dried thyme
- 1/4 tsp dried tarragon
- 1/4 tsp dried marjoram
- 1/4 tsp dill (fresh or dried)
- 1 tsp fresh parsley, chopped
- pinch of ground fenugreek (optional)
- 1/4 tsp Herbes de Provence

Optional Add-ins

- 1 tbsp chopped capers or diced cornichons/gherkins for a tangy lift
- Dash of celery seed for retro flair
- A drizzle of olive oil if a silkier finish is desired



Directions

1. Cook potatoes in salted water until fork tender. Drain and let cool slightly.
2. In a large bowl, combine sour cream, mayo, cottage cheese, Dijon, champagne vinegar, sugar, and all herbs and seasonings. Stir to blend.
3. Add chopped eggs, bacon, celery, and spring onions. Gently fold in the warm potatoes.
4. Taste and adjust seasoning.
5. Chill at least 1 hour before serving, or enjoy slightly warm for rustic charm.

Serving Notes

Spoon into a shallow, wide-rimmed serving dish or vintage tray. Garnish with a sprig of fresh dill or parsley, and a scattering of chopped eggs or cracked pepper. Serve beside a woven napkin, soft linen, and a glass jar of lemonade or wine outdoors: dappled light, garden table, and a glass pitcher nearby.