This is a well-known Greek side dish called “Skordalia”. It is usually served with batter fried salt cod, but suits any meat or vegetable dish. Can also be served as a dip.

- Place a pot filled with water over high heat.
- Add 1 teaspoon of coarse salt and bring to a boil.
- Chop the potatoes into small pieces and add them to the pot of boiling water.
- Boil for 15-30 minutes, until they soften. (The boiling time depends on how large the size of the pieces of potato are.)
- In a food processor, add the olive oil, garlic, white wine vinegar, salt and pepper.
- Beat until the garlic completely breaks down.
- When your potatoes are ready, and you can easily pierce them with a knife, drain and set aside for 5 minutes, to allow all of the steam to evaporate.
- After 5 minutes, immediately transfer to a bowl and mash them with a potato masher.
- Add the garlic-oil and stir to incorporate.
- Season to taste.
- Keep in mind that the more time goes by, the garlic smell becomes stronger and also, the puree becomes thicker and stiffer.
- Sprinkle with some chopped fresh onions, chopped parsley and olive oil.

**Ingredients**
- 750 g potatoes, peeled and cut into pieces
- 1 teaspoon(s) salt, coarse
- 3 clove(s) of garlic
- 175 ml olive oil
- 50 ml vinegar, of white wine
- salt
- pepper, fresh, finely sliced
- 1 spring onion, finely chopped
- 3-4 sprig(s) parsley, finely chopped

**Method**

**Nutrition information per 100 gr.**

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<th>Calories (kcal)</th>
<th>Total Fat (g)</th>
<th>Saturated Fat (g)</th>
<th>Total Carbs (g)</th>
<th>Sugars (g)</th>
<th>Protein (g)</th>
<th>Fibre (g)</th>
<th>Sodium (g)</th>
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