



Ensaladilla with piquillo pepper garnish, ready to enjoy.



Ensaladilla at [Surtopía](#), another good one.

Ensaladilla rusa

It seems this dish was in fact invented in Russia, hence the name Russian salad. **Ensaladilla rusa** is a bar & restaurant favorite all over Spain. It's essentially an egg/tuna/potato salad with carrots & peas. The basic recipe here is simple, with few ingredients and easy enough to make. It's popular as a side dish, a tapa or a "[pincho](#)"

Ingredients

- 2 medium-sized potatoes
- 1 medium-sized carrot
- 1 hard boiled egg
- 2 or 3 tablespoons green peas (canned or cooked frozen)
- 1 small can albacore tuna
- 4 or 5 tablespoons mayonnaise (to taste)
- Olive oil, salt & pepper

Preparation

Boil potatoes (skin on) & carrot (peeled) for about 30 minutes until very tender. Baked potato is also a good alternative.

Let cool, peel potato, cut carrot & potato in 1/4" (5 mm) dice

Dice egg, mix with potato & carrot, add mayo, tuna (drained) & peas

Check for seasoning, add a good splash of olive oil

Garnish with olives, capers, pickles, avocado, roasted red pepper strips, small shrimp, salmon eggs, caviar... the list goes on.

Serve as a side dish to share or "[pincho](#)".

Note:

1. Our test recipe here makes for two healthy servings or half a dozen "pinchos". Easily upgraded.
2. It's a flexible recipe open to innumerable variations & interpretations. This is a basic version, use your imagination. Leave out the green peas if you don't appreciate them.
3. Some upmarket versions use shrimp or langoustines instead of tuna. Use quality canned tuna or (maybe) try it with crab 🦀 or lobster 🦞.
4. Good olive oil makes a big difference, makes it tasty & juicy. Also, drizzle some on just before serving.



Test recipe, topped with avocado, pickled pepper & green peas

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