**OLIVIER SALAD = САЛАТ “ОЛИВЬЕ”**

For many decades, Muscovites served their traditional festive dish with a French name of “Olivier salad” on every occasion and everywhere, including aristocratic and common people’s households, rich restaurants, cafeterias and students’ canteens. In the 1880s, a French chef, Lucien Olivier owned a fashionable restaurant in Moscow called “Hermitage”. There he created his “Olivier salad” which was seasoned with not just mayonnaise but “mayonnaise à la provencale” = mayonnaise provoncale [maionez-provansal]. Lucien Oliver made the classic mayonnaise taste differently by adding 4-5% of mustard and some other spices which he kept secret. The mustardy mayonnaise made this Russian salad of boiled potatoes, carrots, eggs, green peas, dill pickles, diced chicken or ham or bologna a signature dish in Olivier’s Moscow restaurant. That is why the salad is also known as “Stolichny salad” (Salad Made in the Capital of the Country), and is one of the most popular salads in almost every Slavic and Baltic country.

Internationally, several salads from the Slavic world have become known as “Russian salads”, while in Russia they are often called “Olivier salad” or “Vinaigrette salad."

Recommended Literature:

Chamberlain, L. (2006). *The food and cooking of Eastern Europe* (Bison Books ed., At table series). Lincoln: University of Nebraska Press.

Molokhovet︠s︡, E., & Toomre, Joyce Stetson. (1992). *Classic Russian cooking : Elena Molokhovets' A gift to young housewives* (Indiana-Michigan series in Russian and East European studies). Bloomington: Indiana University Press.