

## Ingredients:

- 600 g of chicken breast (with bones and skin)
- 2 middle sized white or pink onions
- 2 garlic cloves
- 7 Tbs of Chili paste "aji amarillo" (orange pepper paste) or a mix of Aji Amarillo and Aji Mirasol (paste from dried orange pepper)
- 2 breakfast rolls or same amount of sliced bread (you can substitute bread with cooked quinoa)
- 1 cup evaporated milk
- 4 pecan nuts
- 30 g of grated Parmesan Cheese
- 4 Tbs of vegetable oil
- Salt, Pepper, and Cumin to taste

**Optional:** Pisco and Turmeric to taste

## Serve With:

- Rice, boiled potatoes, or both

## Directions:

### Step 1:

Boil the chicken in 1 liter of water with salt until it's done (ca. 20min). Put out the chicken and keep the received chicken stock.

### Step 2:

Break the bread in pieces and

soak it in the milk and 1 cup of the chicken stock. Depending on your preferred texture just let the bread soak for 10 minutes, or blend the bread and the liquid for a few seconds only or blend until you receive a creamy mix. If using quinoa, blend till fully mixed.

### Step 3:

Remove skin and bones from the chicken and shred the chicken. Separate the meat along its fibers so that you get thin threads.

### Step 4:

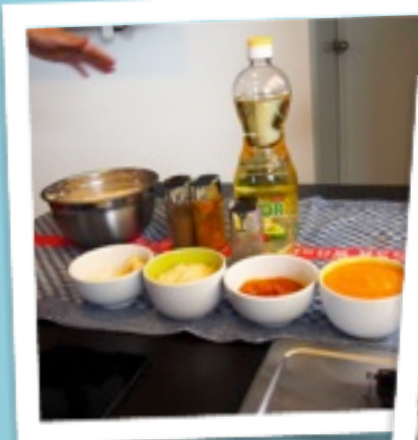
Chop onion and garlic into very small cubes. Use a mortar to grind the pecans until the oil comes out.

### Step 5:

Fry onion and garlic with the some turmeric and vegetable oil in a pot until they become translucent. Add the pecans and fry for another 2 minutes, and then add the chili paste and fry for 5-10 more minutes.

## AJÍ DE GALLINA

\* Serves 4-6



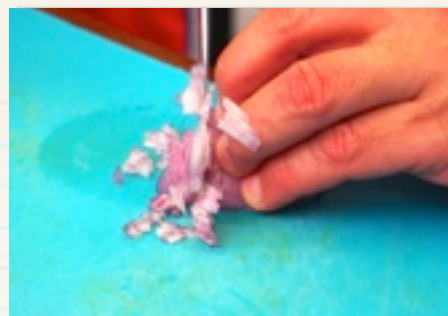
Garnish with herbs and cut peppers! This dish can also be served with potatoes.



Step 1 and 3



Step 2



Step 4

**Step 6:**

Add the bread mix to the pot.

**Important:** reduce the temperature and stir constantly so that the dish doesn't stick at the bottom of the pot. When the liquid is boiling add the chicken and parmesan and let simmer for a few more minutes. Whenever the dish becomes thick, add some of the chicken stock.

*\*This dish requires constant attention. You cannot be doing something else at the same time!*

**Step 7:**

Add a bit of cumin and a shot of Pisco. Cumin, salt and pepper to taste.

**Step 8:**

Rinse rice with cold water. In a pot and at medium heat add vegetable oil and minced garlic. Add the rice and stir. Add water (less than 1 knuckle of water above the rice!) and let cook until the water above the rice has gone. Cover the rice, reduce heat and let cook for 10 more minutes. Serve a portion of the chicken together with rice.



### Alternative Preparation With Fish:

This dish can also be done with fish instead of chicken. In that case, use fish stock instead of chicken stock.

Fry the floured and salted fish, cut into bigger pieces (5 x 5 x 2 cm). Add the fish only at the very

end or just pour the sauce over the fish on a serving plate.



Step 5



Step 5



Step 6 and 7