

## Ingredients:

- 6 small potatoes or 3 big potatoes (boiled and peeled)

### For the Sauce:

- 4 yellow chilies (aji amarillo) or 120 gr of yellow chili paste (aji amarillo molido) \*you can buy this online if you can't find it in a store near you.
- 2 garlic cloves, each cut in 4 pieces
- 80 gr onion, chopped in bigger pieces
- 8 Tbs of vegetable oil
- 80 ml of evaporated milk
- 140 gr of Peruvian fresh cheese (alternatively feta cheese or another kind of fresh cheese)
- Juice of 1/2 key lime
- Salt and Pepper

### For The Presentation:

- Hard-boiled egg
- 4 olives (preferably Kalamata)
- Parsley and some fresh chili

## Directions:

### Step 1:

Clean chilies (cut them, remove white parts and seeds).

### Step 2:

Fry garlic, onion, and chili with 2 table spoons of vegetable oil in a saucepan until the chili and the onion have a light brown color. In case you use the chili paste, start frying onion and garlic for about 2 minutes, then add the Chili paste and fry it for another 2 minutes.

### Step 3:

Put the contents of the saucepan onto a plate for a few minutes to cool it down. Then put the ingredients into a blender.

### Step 4:

Add cheese, around 2/3 of the milk and the 6 remaining tbs of the vegetable oil into the blender and blend.

## PAPA A LA HUANCAÍNA

\* Serves 4



*You can make this dish mild, or with more spice.*



Step 1



Step 2



Step 3

**Step 5:**

Add the lime juice, the rest of the milk and salt and pepper to taste. Blend. In case the sauce is too thick add more milk.

**Step 6:**

In case the sauce is too thick, add more milk, in case it's too liquid add a piece of the boiled potatoes or soda crackers and blend again.

**Step 7:**

Cut the potatoes in slices (1 cm or ½ inch). Put 4 slices on a plate.

**Step 8:**

Pour so much sauce over the potatoes that they are completely covered.

**Step 9:**

For the presentation add a quarter of the hard-boiled egg and an olive on the plate. Add a parsley leaf and a thin chili slice.

**Note:** Experiment with serving this dish with various types of potatoes! Peru has a wide variety of potatoes, over 3,000 different types.



\* The Aji pepper is the star of this dish and so many other Peruvian recipes!



These chili sauces can be made fresh, but where the aji pepper is not available, you can buy pre-made sauces online or at stores that sell international products.



Step 4



Step 5 and 6



Step 7