Ingredients:

• 6 small potatoes or 3 big potatoes (boiled and pealed)

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).

PAPA A LA HUANCAÍNA ★ Serves 4 You can make this dish mild, or with more spice.

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 ths of the vegetable oil into the blender and blend.



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.

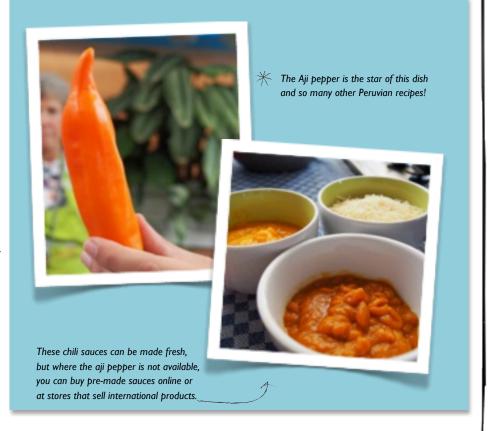
Step 8:

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.









Step 4

Step 5 and 6

Step 7