



Papas a la Huancaína

Huancayo-style Potatoes

Featured on October 12, 2019 for “Salsa con Salsa” demo with Chef Daniela Hurtado

Papas a la Huancaína

Recipe courtesy of Chef Daniela Hurtado-Castro

Yield: 2 servings

Ingredients

Sauce

2 ounces aji amarillo (Peruvian yellow pepper paste)

1 clove garlic, chopped

¼ small onion, chopped

½ cup vegetable oil

1½ cups evaporated milk

8 saltine crackers

3 ounces queso fresco, chopped

Salt and pepper to taste

2 Yukon potatoes, cooked, peeled cut into ½-inch slices

4 black olives (preferably brine-cured), in halves

1 hard cooked egg, quartered

Directions

In a medium sauté pan, pour 2 tablespoons of vegetable oil and sauté the yellow pepper paste, the garlic and the onions until translucent about 5 minutes. Remove from heat and cool down.

Place the mixture into a blender or food processor; add half of the milk, half of the crackers and half of cheese. Blend for a couple of minutes and then keep adding the other half of ingredients. The texture should be fluid but a little thick. Season to taste with salt and pepper.

Pour the Huancaína sauce over the potato slices, sprinkle parsley and garnish with olives, eggs and lettuce.

