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 the 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.

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