

Papa a la Huancaína

Serves 4 as a starter · 35 min · Andean potatoes in golden chile sauce



Photo: Papa a la huancaína: tacowitte from Holland, CC BY 2.0 (https://commons.wikimedia.org/wiki/File:Papa_a_la_Huanca%C3%ADna.jpg)

Ingredients

- 2 lb (900 g) yellow potatoes, such as Yukon Gold
- 4 ají amarillo chiles, seeded and deveined, or 3 tbsp ají amarillo paste
- 1/4 cup neutral oil (60 ml), plus 1 tbsp for the chiles
- 1 small garlic clove
- 1/4 small onion, chopped
- 7 oz (200 g) queso fresco, crumbled (or feta rinsed in water)
- 1/2 cup evaporated milk (120 ml), plus more as needed
- 4 saltine crackers
- Salt
- To serve: lettuce leaves, 2 hard-boiled eggs, black olives

Method

- 1** Boil the potatoes whole in salted water for 20 to 25 minutes until a knife slides in easily. Cool, peel and cut into thick slices.
- 2** If using fresh ají, sauté with the onion and garlic in 1 tbsp oil for 5 minutes until soft. If using paste, just sauté the onion and garlic.
- 3** Put the ají mixture (or paste with onion and garlic), cheese, evaporated milk, crackers and 1/4 cup oil in a blender.
- 4** Blend until very smooth and pourable, like thick cream. Add more milk if needed. Season with salt.
- 5** Arrange lettuce on a platter and lay the potato slices on top.
- 6** Pour the sauce generously over the potatoes. Top with halved eggs and olives. Serve cold or at room temperature.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/papa-a-la-huancaina/>