

Papa a la Huancaína HuancayoStyle Potatoes

Oscar · 29/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

8

Description

This papa a la Huancaína recipe comes from Huancayo Peru. It's an easy-to-make dish of sliced potatoes with a spicy cheese sauce.

Ingredients

- 12 Yukon Gold potatoes - 1 tablespoon olive oil
- or to taste - 1 onion
- sliced - 6 chile peppers
- halved lengthwise and seeded - 1 pound cream cheese
- softened - 1 pound queso fresco (Mexican fresh cheese)
- crumbled - ¼ cup vegetable oil - 2 teaspoons salt - 1 clove garlic - ½ teaspoon ground black pepper - ½ cup evaporated milk - 8 leaves lettuce - 4 large hard-boiled eggs
- halved lengthwise - 8 black olives
- pitted and halved

Instructions

1. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. about 20 minutes. Drain and set aside to cool slightly. Meanwhile
3. heat olive oil in a skillet over medium heat. Cook and stir onion in hot oil until tender
4. about 10 minutes. Remove from heat. Bring a small saucepan of water to a boil. Cook chile peppers in boiling water until soft
5. about 5 minutes. Run chiles under cold water until cool enough to handle; remove and discard skins. Add onion
6. chile peppers
7. cream cheese
8. queso fresco
9. vegetable oil
10. salt
11. garlic
12. and black pepper to a blender; blend until smooth. Stream evaporated milk into blended mixture with the blender on until sauce is creamy. Arrange 1 lettuce leaf onto each of 8 plates. Halve potatoes and arrange 3 halves onto each lettuce leaf. Pour sauce over potatoes. Top each serving with an egg half and 2 olive halves.