



## Arequipa's stuffed colored peppers



### Ingredients

#### For the stuffing

- 3 small peppers (red, green, orange or yellow)
- 100 gr. ground beef meat
- 100 gr. ground pork meat
- ½ red onion, finely chopped
- 2 garlic cloves, minced
- 2 tbsp. chopped peanuts
- 3 chopped spanish black olives for the stuffing

- 3 spanish black olives for decoration
- 2 hardboiled eggs white
- 1 tbsp. golden blond raisins soaked in hot water
- 2 tbsp. chopped Huacatay leaves, cumin, salt and ground pepper
- Vegetable oil
- 1 tbsp. Aji Panca/ sundried peruvian red chili paste

#### For the potato and peppers grated cake:

- ½ cup mixture of sauteed peppers with olive oil, garlic and salt
- 1 large white potato
- 150 mL Milk cream
- ½ tsp. Anis beans
- Fresh thyme
- 3 slices of mozzarella cheese
- Salt and ground pepper



### Preparation

#### For the stuffing

Cut the top part of the peppers (reserve them), remove seeds and veins. Give a short boil with water and sugar. Saute garlic and onions with vegetable oil in medium heat, add the Aji Panca paste cooked in low heat for 5 min., then add the two kind of meats.

Season with salt, pepper, cumin, chopped Huacatay and the peanuts.

Finally add the olives, raisins and the hardboiled egg whites.

To balance the taste, you can add some broth and sugar. The filling can not be too spicy.

To serve, stuff the peppers carefully with the meat mixture.

#### Potato and pepper grated cake

Prepare an infusion with the cream, anise, salt, grounded pepper and the thyme branch, over medium heat. Reduce a bit, cool and strain.

Boil the potato and cut into thin slices.

Mix the potatoes with the cream infusion, then place the potato in a baking dish and between layers of potatoes put the saute peppers and the mozzarella slices.

Bake in a preheated oven, until cheese melts.



### Suggested presentation

Place in a serving dish the grated potato cake next to the stuffed peppers.

Decorate with olives, eggs, Huacatay leaves and more of the meat stuff.