



# Lima's creamy Aji de Gallina with a potato cake au gratin



## Ingredients

### For the Aji de Gallina

- ½ breast chicken (boiled and shredded in large pieces)
- ½ chopped white onion
- 4 tbsp. Fresh yellow peruvian chili puree
- 6 slices white bread
- 1 cup of chicken broth
- ¾ cup milk
- Vegetable oil

- Salt and ground pepper

### For decoration:

- Black olive mayonnaise
- Spanish black olives
- Pecans
- Parmesan cheese
- Quail hardboiled eggs
- Green sprouts

### For the potato grated cake

- 1 large white potato
- 150 mL Milk cream
- ½ tsp. Anise beans
- Fresh thyme
- 3 slices of mozzarella cheese
- Salt and ground pepper



## Preparation

### Aji de Gallina

Place the chicken in a casserole with salt, celery stalk and a coarsely chopped carrot. Cover with water. Bring to boil and cook until tender. Remove the chicken and shred in large pieces. Save 1 cup of the broth approx. Shred the bread and soaked with the broth and milk.

Yellow peruvian hot pepper cream: blanch the yellow hot pepper, remove the skin, blend with some oil and salt until you get a soft cream puree.

In a separate pan saute the onions in vegetable oil, when its well done add the yellow chili puree. Cooked for 5 min. more until light golden, finally add the soaked bread. Cooked for seconds in a low heat.

Blend the mixture until you get a cream, if needed add more milk or broth.

Return mixture to the pan, seasoned and add the chicken. Rectify flavours.

### Potato cake

Prepare an infusion with the cream, anise, salt, grounded pepper and a 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 mozzarella slices.

Bake in a preheated oven, until cheese melts.



## Suggested presentation

Place the grated potato cake in the center of a serving dish. Put on top the Aji de Gallina mixture and garnish with the olives, parmesan cheese, hardboiled eggs, grounded pecans and the green sprouts.