Sides / Ecuador

Llapingachos



Potato cakes with cheese inside, fried in achiote oil and served with a peanut sauce.

Time 60 min **Servings** 4

What you'll need.

- ☐ 1 kg Potatoes — floury variety
- ☐ 2 tsp Achiote or paprika
- ☐ 150 g Peanut butter
- ☐ 60 ml Vegetable oil
- ☐ Salt — to taste
- ☐ 250 g Soft white cheese
- ☐ 1 piece Onion
- ☐ 250 ml Milk
- ☐ 4 piece Eggs — to serve

Let's make it.

01 Boil the potatoes in their skins, peel them hot and mash them dry. Add no liquid at all.

02 Warm the achiote in a spoon of oil for a minute and work the coloured oil into the mash with salt.

03 Roll balls, press a cube of cheese into each, close them up and flatten into cakes a centimetre thick.

04 Chill the cakes for half an hour; that is what holds their shape in the pan.

05 For the sauce fry the onion, add the peanut butter and milk and simmer five minutes to the thickness of cream.

06 Fry the cakes over medium heat, four minutes a side, to a golden crust.

07 Serve with a fried egg, the sauce and an avocado salad.

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