Main dishes / Bolivia

Pique macho



A mountain of chips with beef, sausage, egg and fiery locoto chillies.

Time 70 min **Servings** 4

What you'll need.

- ☐ 700 g Beef sirloin — diced
- ☐ 300 g Frankfurters
- ☐ 2 piece Onions
- ☐ 3 piece Locoto or jalapeño
- ☐ 2 tbsp Mustard
- ☐ 100 g Ketchup
- ☐ Salt and pepper — to taste
- ☐ 1.2 kg Potatoes — in batons
- ☐ 4 piece Eggs
- ☐ 3 piece Tomatoes
- ☐ 1 piece Bell pepper
- ☐ 100 g Mayonnaise
- ☐ 1 l Oil for frying

Let's make it.

01 Cut the potatoes into thick batons and soak them in cold water for twenty minutes.

02 Dry the potatoes and fry them twice: at 150 °C until soft, then at 190 °C until crisp.

03 Sear the diced beef over a high flame in batches for two minutes each and set it aside.

04 Fry the sliced sausages until browned and add the onion and pepper for five minutes.

05 Return the meat to the pan, add the tomatoes and mustard and warm it three minutes.

06 Fry the eggs with runny yolks and cut the locoto into thin rings.

07 Pile the chips on a platter, top with the meat and vegetables, the eggs and the locoto rings, and drizzle with mayonnaise and ketchup.

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