Main dishes / Peru

Ají de gallina



Shredded chicken in a creamy sauce of ají amarillo, nuts and bread.

Time 80 min **Servings** 5

What you'll need.

- [ ] 800 g Chicken breast
- [ ] 4 slice White bread
- [ ] 80 g Walnuts
- [ ] 2 piece Onions
- [ ] 1 tsp Turmeric
- [ ] 4 piece Eggs — hard-boiled
- [ ] 350 g Rice — to serve
- [ ] Salt and pepper — to taste
- [ ] 5 tbsp Ají amarillo paste
- [ ] 400 ml Milk
- [ ] 60 g Parmesan
- [ ] 5 clove Garlic
- [ ] 600 g Potatoes — boiled
- [ ] 60 g Black olives
- [ ] 60 ml Vegetable oil

Let's make it.

01 Poach the chicken breast in salted water for twenty minutes and pull it into fine threads by hand.

02 Soak the crustless bread in the milk for ten minutes.

03 Fry the onion and garlic until soft, add the ají paste and turmeric and cook five minutes.

04 Blend the soaked bread with its milk, the walnuts and the fried onion until smooth.

05 Return the mixture to the pan and cook it ten minutes on a low heat, stirring.

06 Stir in the chicken and parmesan, season and warm it five minutes to the thickness of soured cream.

07 Serve over boiled potato and rice, garnished with egg and olives.

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