Soups / Colombia

Ajiaco bogotano



A chicken soup on three kinds of potato with guascas herb, capers and cream.

Time 100 min **Servings** 6

What you'll need.

- ☐ 800 g Chicken breasts on the bone
- ☐ 500 g Small yellow potatoes
- ☐ 400 g Waxy potatoes — in rounds
- ☐ 400 g Floury potatoes — in large pieces
- ☐ 3 piece Corn on the cob — halved
- ☐ 3 tbsp Dried guascas
- ☐ 4 piece Spring onion
- ☐ 6 sprig Coriander
- ☐ 200 ml Cream
- ☐ 4 tbsp Capers
- ☐ 2 piece Avocado
- ☐ Salt — to taste

Let's make it.

01 Poach the chicken in two and a half litres of water with the spring onion and coriander for forty minutes. Lift it out and shred it; strain the broth.

02 Return the broth to the pot, add the small yellow potatoes and cook twenty minutes, until they collapse entirely and thicken the soup.

03 Add the other two potato varieties and the corn and cook twenty minutes more.

04 Add the guascas five minutes before the end: boiled long, they turn bitter.

05 Return the chicken, season, and serve with bowls of cream, capers and sliced avocado on the table.

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