Salads / Peru

Causa limeña



Layers of yellow potato purée with lime and ají, filled with chicken or tuna.

Time 75 min **Servings** 6

What you'll need.

- [ ] 1.2 kg Yellow potatoes
- [ ] 4 piece Limes
- [ ] 400 g Tinned tuna
- [ ] 1 piece Red onion
- [ ] 3 piece Eggs — hard-boiled
- [ ] 20 g Coriander
- [ ] 4 tbsp Ají amarillo paste
- [ ] 80 ml Vegetable oil
- [ ] 150 g Mayonnaise
- [ ] 2 piece Avocado
- [ ] 60 g Black olives
- [ ] Salt and pepper — to taste

Let's make it.

01 Boil the potatoes in their skins until completely soft, peel them hot and press them through a ricer.

02 Work the purée by hand for five minutes, until it is even and elastic.

03 Cool the purée to room temperature, then work in the ají paste, lime juice, oil and salt.

04 Mix the tuna with the mayonnaise, finely chopped red onion and coriander.

05 Press half the purée into a mould in a layer a centimetre and a half thick and level it.

06 Spread the filling and the avocado slices and cover with the other half of the purée.

07 Chill it two hours, garnish with egg and olives and serve cold.

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