Recipe by
Rene Villalba Curo

Causa limena



Ingredients

1kg of boiled potatoes
1/4 cup olive oil
juice of two limes
1 teaspoon of ground aji amarillo [yellow chilli]
2 sliced onions
2 teaspoonfuls of honey
parsley
8 olives
2 hard-boiled eggs
salt and pepper

Preparation

Boil the potatoes in salted water, peel and mash. Season with salt, white pepper, lime juice, aji and oil. Arrange on a plate. Garnish with parsley, sliced olives, hard-boiled eggs and sliced avocado. Optionally, you can add mayonnaise or pieces of red pepper.