

POTATO-OLIVE SALAD FROM PERU



INGREDIENTS

10 

- 10 large potatoes
- 625 g feta cheese, crumbled
- 200 ml milk, condensed
- 75 g Bresc Black Kalamata olive tapenade
- 50 g parsley, freshly chopped
- 25 g Bresc Parrillada piri piri
- 25 g Bresc Freshly chopped garlic
- 13 g Bresc Red chilli puree
- 5 heads little gem
- 8 eggs
- 1 lime
- salt

USED BRESC PRODUCTS



Black Kalamata olives tapenade 1000g



Freshly chopped Spanish garlic 450g



Parrillada Piri Piri 450g



Red chilli puree 450g

PREPARATION METHOD

Cook the potatoes on a medium heat for 30 minutes. Pour off the water, drain the potatoes and leave to cool, then slice the potatoes into 12-13-millimetre slices. Put the feta cheese, milk, chilli puree, parrillada piri piri and lime juice in a blender and puree to make a smooth sauce. Boil the eggs for 7 minutes, peel them and slice them. Arrange the lettuce leaves on a dish and place the potato slices on top. Pour the sauce over the potatoes and garnish with slices of egg, olive tapenade and parsley.