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



Bresc Black Kalamata olives tapenade 1000g



Bresc Freshly chopped Spanish garlic 450g



Bresc Parrillada Piri Piri 450g



Bresc 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.

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