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**Offering Peruvian cuisine,
one of the most diverse in
the world!**

Aji de Gallina

INGREDIENTS

1 chicken or [chicken](#) to 2 kg approx. o 3 pechugas completas.breasts or 3 full.
1 [onion](#), chopped white
1 clove of [garlic](#) crushed
7 tablespoons [chili](#) mirasol
1 / 2 loaf of bread without crust
1 dozen [olives](#)
2 cups chicken broth
1 ½ cups evaporated milk
100 grams of pecans ([walnuts](#) chopped)
125 grs. [parmesan](#) cheese
1 / 2 cup vegetable oil
6-8 [potatoes](#) yellow
1 / 4 cup [olive oil](#)
6 hard boiled eggs
[Salt](#)
[pepper](#)

Preparation Steps:

Step 1: In a chicken broth [parboiling](#) chicken breasts (*cook gently without letting it come to soften*) and leave to cool it.
Step 2: Crumble the bread soak in milk and pass the mixture through the blender.
Step 3: Fry onions in oil until brown, then add garlic and chili and fry blending well.
Step 4: Add the soaked bread and liquid and adjust the salt and pepper. Optionally you can add a little tarragon.
Step 5: Cook well and go on increasing the hot broth, stirring constantly. Add broth every time the bread is thick. Add olive oil, always stirring.
Step 6: Once done, add the shredded chicken (cut into strips), grated Parmesan cheese and chopped nuts.
Step 7: Allow to boil until the oil rises to the surface. Serve hot with potatoes and yellow rice. Garnish with olives and hard boiled egg halves.

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