

Miami International Fashion Week / International Culinary Arts Pavilion
A Joy Wallace Catering Production & Design Team
Executive Chef Elgin Woodman Showcase
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Causa

One of Lima's favourites, this appetizer is a cold pie of mashed potatoes, spiced with [aji](#) and filled with seafood. The following is the classic recipe, a potatoes and aji amarillo mash filled with ahi tuna and avocado.



Ingredients:

- 1kg potatoes (yellow, if available)
- 4 tbsp [aji amarillo paste](#)
- ½ cup vegetable oil (olive oil not recommended)
- Juice 1 key lime
- 1 – 8oz Seared Ahi Tuna Filet
- ½ onion, finely chopped
- 1/2 cup mayonnaise
- 1 avocado
- Salt

Preparation:

Boil the potatoes in salted water. Peel and mash while still hot (enough to handle). Let cool and mix thoroughly with the aji amarillo paste, vegetable oil, and lime juice. Salt to taste.

Place a layer of the potato mash on a serving dish, and spread with a thin film of mayonnaise. Cut the avocado in slices and lay on the first layer of potato mash. Spread a second layer of potato mash, and cover slices of the Ahi Tuna. Cover with a last layer of potatoes, and decorated with slices of hard boiled eggs and black olives.

Ají Amarillo Paste

Ingredients: 1lb (½ kg) fresh ají amarillo
2 tbsp vegetable oil

Preparation: Place ají in a saucepan with water and boil (for some 5 minutes after water boils). Change water and repeat procedure twice.

Cut, seed and devein ajíes. You can peel some ajíes to reduce spiciness.

Blend with the oil until you get a creamy paste.

As an alternative to fresh ají amarillo, you can use dried chilli-peppers (known as dried ají mirasol), which are easier to find outside of Peru. The procedure is similar as with the fresh ajíes, just add some water when blending until you get the creamy paste.

Suspiro Limeno

Prep Time: 5 Min **Cook Time: 30 Min** **Ready In: 3 Hrs 35 Min**

Ingredients

- 1 (14 ounce) can sweetened condensed milk
- 1 (12 fluid ounce) can evaporated milk
- 1 tablespoon vanilla extract
- 2 beaten egg yolks
- 2 beaten egg white
- 1 cup confectioners' sugar
- 1/4 teaspoon ground cinnamon (optional)

Directions

1. Whisk together the sweetened condensed milk, evaporated milk, vanilla, and egg yolks in a saucepan. Place over medium-low heat and gently cook until the mixture thickens, stirring constantly with a wooden spoon, about 30 minutes. Pour into a heatproof serving dish and set aside.
2. Whip the egg whites with confectioners' sugar to stiff peaks. Spread meringue on top of milk mixture. Refrigerate until cold, about 3 hours. Sprinkle with cinnamon before serving.