



Potatoes with Peanut Sauce

24 fingerling potatoes, boiled
4 eggs, hard boiled, peeled and halved
1 large cucumber, peeled and sliced
8 radishes, washed and trimmed
2 tomatoes, quartered
16 Kalamata olives
8 slices Farmers cheese
Iceberg lettuce
1 tablespoon yellow aji or curry powder
2 cups peanut butter
2 cups milk
Olive oil

Make the sauce:

Heat about 1 tablespoon of olive oil in a saucepan. Add the aji or the curry and cook for 1 minute, until fragrant. Add the peanut butter and slowly whisk in the milk. The sauce will thicken as the peanut butter gets hot but keep on whisking in the milk until it is smooth. Remove from heat.

On four plates, arrange a bed of iceberg lettuce, 6 potatoes, sliced cucumbers, 1 halved egg, tomato slices, radishes, 2 slices cheese and Kalamata olives. Cover with peanut sauce. Serve with extra sauce on the side. Enjoy!

