

De: **Manuela Talledo** [REDACTED]



Asunto: He o Robert!

Fecha: March 16, 2014 at 10:37 AM

Para: [REDACTED]

Cco: [REDACTED]

Dear Robert,

My name s Manue a, I am from Pa ta, a port n the north part of Peru. My age s 77 years o d. I have 4 daughters, Ros na (the o dest) ve n L ma, M ka (the second) and Cec a (the th rd) ve n F or da, the ast one ADA, ves n Ca gary.

I had made someth ng to share w th you. Th s s d sh s typ ca from here. I ke t a ot. The name s Papa a a Huanca na.

I hope you can send my a rec pe from your country.

Thank You.

Papa a a Huanca na:

Two sp ce "ajes" M raso (ook ke ch s, but orange)
200 gr fresh cheese (ts wh te and t doesn't me t)
1 tooth of gar c (not powder)
4 crackers
1/2 emon
1/2 ettuce
1/2 egg
1/2 cup of m k
1 b ack o ve
sa t, k tchen o (the amount you fee t)
1 potato
shredded pars ey

Prepar ng:

Bo the sp cy orange ch n water (n order to keep the taste but not the sp ce). Then put t n the m xer mach ne w th the fresh cheese, the gar c, m k and crackers. M x a those ngred ents, and wh e they are m x ng put sa t (ess than a tbsp) and the k tchen o and the emon.

At the same t me, put the potato n a cassero e to cook w th water. And the egg. You can do t n the same cassero e.

When the potato s ready, and the m x ng sauce s done, you pee the potato and put t on a p ate (d sh) then you spread the sauce around and n the potato. Then you pee the egg, cut t n ha f and put t n top of everyth ng as a decorat on (same w th the b ack o ve)

Let me know how does t taste w th your ngred ents :)

Regards

Mañu



