

# Gabriela Delpino – Chef in Stockholm –

**Gabriela Delfino** is a Peruvian chef who works and live in **Stockholm**.

She moved from Peru' 15 years ago. She worked in Finland, Azerbaijan, Peru, Italy and France. She said: It was a great adventure and got to learn lots! These experiences have definitely influenced my cooking, I love to fusion food but I'm always leaning more towards Peruvian flavors. I give traditional Peruvian food just a twist to accentuate its particular flavors, colors and biodiversity (with the ingredients available abroad).

I guess it's important to tell you that I come from a generation of chefs that started cooking at the beginning of the transition of making traditional Peruvian food more into a "gourmet" standard so I have both versions, one focused mostly in flavor (I grew up with amazing cooks in my family) and the other that cares a lot about looks.

She introducing to us a great dish made with fish. Perfect for summer time.

Is called CAUSA De POLLO (chicken causa).

and this is the **Gabriela Delpino** recipe to make it.

The ingredients are:

4 limes

Salt and pepper to taste

8 yellow potatoes (3 to 4 pounds)

1 fresh aji amarillo chili pepper, or jarred aji amarillo pepper paste to taste

1/4 cup vegetable oil, divided

2 boneless skinless chicken breasts

1/2 cup mayonnaise

1 ripe avocado

Optional garnish: chopped parsley, 1 sliced hard-boiled egg,

sliced black olives

Cook the potatoes in boiling salted water until soft. Peel the potatoes once they are cool enough to handle, then pass them through the finest disk of a potato ricer (or thoroughly mash them). Set aside.

If using a fresh chili pepper, remove the seeds and coarsely chop the pepper. Place in a food processor or blender, along with the juice of the remaining 3 limes, 1 tablespoon vegetable oil, and salt and pepper to taste. Process until smooth.

Stir the lime/chili mixture into the potatoes, adding it in parts and tasting after each addition, until potatoes are seasoned to your liking. Stir in the remaining 3 tablespoons vegetable oil and season potatoes with more salt and pepper if needed. If using the jarred chili pepper paste, add the paste to potatoes 1 tablespoon at a time, until potatoes are seasoned as desired.

To poach the chicken, fill a pot large enough to fit the chicken breasts in one layer with a couple inches of cold water; season with salt and pepper. Add chicken breasts and cook at a low simmer until just cooked through, about 15 minutes. Shred the cooked chicken, place in a bowl, and mix with the mayonnaise.

Season with salt and pepper to taste.

Generously oil a springform pan with vegetable oil. Press half of the mashed potato mixture into the bottom of the pan. Use a small offset spatula or knife to spread the potato mixture into an even layer. Cover with the chicken salad in a smooth layer. Top the chicken salad with slices of avocado. Layer the other half of the potato mixture on top and smooth the potatoes with a knife or offset spatula.

Decorate the top with parsley leaves, slices of hard-boiled eggs and sliced olives if desired. Serve chilled.

Variation

You can also shape the potatoes into individual servings. Remove the top and bottom parts from a clean empty can to make

a ring. Grease the inside of the can with vegetable oil. Rest the can on a plate, and layer the potatoes, chicken and avocado inside the can, pressing down firmly, then carefully remove the can. Or shape the causa by hand (without a mold or pan) onto a plate.

You can find **Gabriela Delpino** in her [facebook](#) page or in the app **GASTRONAUT**