THE PEOPLE'S CHOICE
$UPREMO
FOOD MARKET

ANDEAN-STYLE GOLDEN POTATO & QUESO SOUP



SERVINGS 6
PREP TIME 15 mins.
COOK TIME 35 mins.

INGREDIENTS

- 2 lbs yellow potatoes, peeled and cut into 1-inch cubes
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 1 tbsp vegetable oil
- 2 tbsp butter, divided
- 1 tsp ground cumin
- 1 tbsp Ají Amarillo paste (optional, for authentic warmth)
- 2 cups chicken stock
- 2 cups water
- 1/2 cup heavy cream
- 1/2 cup milk
- 1 large egg
- 5 oz Monterey Jack cheese, grated
- Salt and black pepper, to taste

DIRECTIONS

1. **Bloom the Spices & Aromatics:** Heat 1 tablespoon of vegetable oil and 1 tablespoon of butter in a large soup pot over medium-low heat. Add the chopped onion, minced garlic, ground cumin, and optional Ají Amarillo paste. Sauté for 6 to 8 minutes, stirring frequently, until the onions are soft, translucent, and the spices are fragrant.
2. **Simmer the Potatoes:** Add the cubed yellow potatoes, 2 cups of chicken stock, and 2 cups of water directly to the pot. Season with a generous pinch of salt and black pepper. Bring to a boil, then reduce heat to medium-low, cover partially, and let it simmer for 20 minutes until the potatoes are fork-tender.
3. **Build the Velvety Texture:** Use a hand masher (or the back of a wooden spoon) directly inside the pot to break down about two-thirds of the soft potatoes into the broth. Leave a few small chunks for structural bite, creating a rich, thick base.
4. **Enrich with Dairy & Egg (Tempering):** In a separate bowl or measuring cup, whisk together the milk, cream, and egg until uniform. Carefully ladle about 1 cup of the hot potato broth into the dairy mixture, whisking constantly to gently warm (temper) the egg without scrambling it.
5. **Melt Cheese & Finish:** Lower the pot's heat to low. Whisk the tempered egg-dairy liquid back into the soup pot until fully blended and creamy. Stir in the remaining 1 tablespoon of butter and the 5 ounces of grated Monterey Jack cheese. Stir continuously for 2 to 3 minutes until the cheese is completely melted and incorporated. Remove from heat and adjust salt and pepper to taste.

TRADITIONAL SERVING & GARNISH OPTIONS

Ladle into warm bowls and customize with any of the following traditional additions:

- Fresh Creamy Toppings: Top directly with diced avocado and crumbled queso fresco for cooling contrast against the warm cumin broth.
- Ají Sauce (Classic Spicy Condiment): Whisk 1 tbsp of Ají Amarillo paste with 1 tbsp neutral oil, 1 tbsp lime juice, a tablespoon of chopped cilantro, and a pinch of salt to drizzle over the soup for a bright, tangy kick.
- Crispy Toasted Corn (Cancha): A classic Peruvian accompaniment—serve roasted or fried salted Andean corn kernels on the side for added crunch.
- Hard-Boiled Egg Slice: Place a single half slice of hard-boiled egg on top of each bowl before serving, a traditional garnish common across Ecuador and Colombia for locro variations.

Recipe inspired by: https://www.thespruceeats.com/locro-de-papa-ecuatoriano-3028869