

PERUVIAN CAUSA

Ingredients	Measures
Yukon gold potatoes, peeled, 1/2" dice	1 lb.
Purple potatoes, peeled, 1/2" dice	1 lb.
Russet potatoes, peeled, 1/2" dice	1 lb.
Saffron	1 pinch
Butter	6 Tbsp.
Salt	to taste
Pepper, white	to taste
<i>Olive and tuna salad</i>	
Black olives, finely diced	1/3 cup
Green olives, finely diced	1/3 cup
Tuna, olive oil packed, drained	1/3 cup
Garlic cloves, minced	3 ea.
Capers, minced	2 Tbsp.
Parsley, chopped	2 Tbsp.
Red bell pepper, roasted, peeled, seeded, and diced, 1/2"	1 ea.
Pepper flakes	1/8 tsp.
Salt	to taste
Olive oil	1 Tbsp.
Lemon, juice and zest of	1 ea.
Orange zest	1/4 tsp.

Method

For the potato purees

Cook each of the potato types separately in salted water until tender. For color and flavor, add a pinch of saffron to the pot containing the Yukon gold potatoes. Drain the potatoes and dry them separately in their own pots over a low heat for a minute or two.

While still warm, add 2 tablespoons of butter to each pan of potatoes and mash the potatoes into a smooth puree. Season all the potatoes with salt and pepper and then cover and set them aside. You will have 3 distinct potato purees of different colors.

For the olive and tuna salad

Mix together all the ingredients, making sure to season it so that it's full flavored enough to "carry" the potatoes.

In individual 4- to 6-ounce PVC ring molds lined with waxed paper, begin to build the salad with a layer of the purple potato puree, followed by enough of the olive and tuna

salad to flavor the potatoes. You can do this with a tablespoon, but a piping bag makes the whole process quick and easy. Next add a layer of the saffron potato puree, once again topped by olives and tuna and then finally finish with a layer of the russet potato puree. If possible, allow the salads to chill in the refrigerator for a few hours before you unmold them onto a serving plate. You can create an easy and attractive presentation by making a small salad of mixed baby greens and fresh herbs and spread this salad around and over the causa.

Yield: 8 portions

Adapted from Nuevo Latino, by Douglas Rodriguez (Ten Speed Press, 2002)