

Pork Stew

Hotel Sol y Luna

Cusco Peru

02 ounces of olive oil

180 grams boiled pork

02 cups of corn beer

Fermented corn

¼ tea spoon pepper

Salt

1 spoon of chilly

1 spoon of pure of aji Amarillo or yellow chilly pepper

1 unit of onion

3 cloves of garlic

1 unit of hojaldre(doujh) - *puff pastry*

Preparation

Marinated pork with chilis and chicha (corn beer) and all the ingredients except the hojaldre. Keep in the freeze for about 1 hour, th put in a pot and boil it for about 45 minutes. When is cooked already cover with hojaldre and put into the oven 360 for about 10 minutes.

Serve with rice.