

Potatoes Colombia

Country of origin: **Colombia**¹. Boiled potatoes served in a tomatoey cream and cheese sauce.

Ingredients

1 kg organic local potatoes
1 large onion
500 g ripe tomatoes
140 ml whipping cream
150 g grated cheese

Variation

Use a tin of chopped tomatoes in place of the real ones.

Method

Preparation

Peel the potatoes.

Skin and chop fine the onions.

Cooking

Boil the potatoes until just cooked. Drain.

Fry gently the onions in oil or butter until translucent.

Season and add the cream.

Bring to the boil and simmer for a couple of minutes and then add the cheese.

Stir to form a smooth sauce with the onions and tomatoes.

Cut the potatoes into bite sized peices and place in a serving dish.

Pour over the cheese sauce.

To serve

They will go in a warm oven for a few minutes whilst you finish the rest of the cooking.

¹<http://www.fairtradecookbook.org.uk/countries/colombia.htm>