

# Ajiaco

**Season:** Any

**Type:** Columbian Soup

**Difficulty:** 

**Serves:** 8

| Equipment:               | Ingredients:                |
|--------------------------|-----------------------------|
| Large pot                | 3 Chicken breast            |
| Chopping boards and mats | 3L water                    |
| Knives                   | 3 cobs corn, cut into discs |
| Wooden spoon             | ¼ teaspoon salt             |
| Ladle                    | Pepper to taste             |
| Tongs                    | 2 tsp chicken stock         |
|                          | 3 spring onions             |
|                          | 2 garlic cloves, minced     |
|                          | 3 Tbsp chopped coriander    |
|                          | 6 medium potatoes           |
|                          | 1/3 cup oregano*            |
|                          | 1 cup cream for serving     |
|                          | 1/2 cup capers for serving  |

## Method:

- In a large pot, place the chicken, corn, chicken stock, coriander, spring onions, garlic, salt and pepper.
- Add the water and bring to a boil, then reduce heat to medium and cook for about 35 to 40 minutes, until chicken is cooked and tender.
- Remove the chicken and set aside.
- Continue cooking the corn for 30 more minutes.
- Add potatoes, and oregano.
- Cook for 30 more minutes.
- Uncover simmer for 15 to 20 minutes, season with salt and pepper.
- Cut the chicken meat into small pieces and return to the pot.
- Serve the Ajiaco hot with capers and heavy cream on the side.

\*Traditionally, guascas is used instead of Oregano. Guascas is a weed that grows in South America.