



THE RECIPES

Lima - Perú



## "CAUSA" ROLLS, STUFFED WITH AVOCADO AND TOMATO WITH SHRIMPS

### PREPARATION

**"Causa":** Wash the potatoes well and boil in abundant water and salt or cook in the oven. Once cooked, peel immediately and mash while hot to avoid lumps. Leave to cool and add the aji amarillo paste, lime juice, salt and oil. Work with the hands to form an homogeneous dough. Keep cool in the refrigerator.

**"Causa" rolls:** Use a Japanese style bamboo grid covered in plastic wrap. Divide the dough in four equal parts and place one on the grid. Extend with the hands forming a square and fill with the avocado, the tomato and a little mayonnaise. Roll with the help of the grid until it is compact. Cut each roll in six equal parts.

Mount each roll with the cooked, peeled, and deveined shrimp, (chicken, tuna or vegetables) and cover with mayonnaise on top. Decorate with cilantro.

### INGREDIENTS: (SERVES 4)

24 medium-sized shrimp  
1 red onion chopped in thin strips

#### For the "causa"

1 kg of yellow potato with skin  
250 grs Aji Amarillo paste  
Juice of twelve limes  
50 ml. vegetable oil  
2 avocados cut in julienne  
2 peeled tomatoes cut in julienne  
4 tbsps. of mayonnaise  
Chopped cilantro  
Salt



## GRILLED SCALLOPS IN SWEET GOLDEN BERRY SAUCE AND SWEET POTATO THREADS

### PREPARATION

Place the scallops in a bowl and season with salt, pepper, thyme sprigs and olive oil. In a plaque or barbecue seal the scallops on both sides until a golden crust is formed. Keep on the side.

Heat the jam, vinegar and thyme sprigs in a small pan. If necessary, add a little fish broth.

**Sweet potato threads:** peel the sweet potato and cut into very thin threads. Fry in abundant hot oil until crunchy.

Place each sealed scallop on a china spoon and sprinkle with golden berry sauce. Decorate with the sweet potato threads, fresh golden berry cut in quarters and thyme sprigs.

### INGREDIENTS: (SERVES 4)

24 scallops  
80 grs fresh golden berries  
120 grs golden berry jam  
2 tbsps white vinegar  
200 grs of sweet potato  
3 tbsps of olive oil  
Sprigs of fresh thyme  
Salt  
Pepper



## YUCCA SPIRALS IN "HUANCAINA" SAUCE

### PREPARATION

Wash the yucca well. Separate one half of the yucca and peel the other half. Boil in abundant water with salt. Once cooked, dry well and mash. Season with salt and pepper. Mix the flour, the eggs and beat to form homogeneous dough.

Peel the remaining yucca. Lamine finely with a mandolin. Cut slices, 15cms long and 3cm wide.

**Mounting the spirals:** Place a little of the yucca dough at the end of a yucca sheet and roll. At the moment of frying unwind the spiral a little to leave an end free. Fry until golden brown.

**“Huancaina” sauce:** Sauté the aji amarillo, onion and garlic in a little oil. Blend to make a paste. Add the fresh cheese and the evaporated milk little by little to obtain a creamy sauce. Season and serve with the yucca spirals.

### INGREDIENTS: (SERVES 4)

2 kg yellow yucca  
100 grs all-purpose flour  
2 eggs  
Salt  
Pepper  
Frying oil

#### “Huancaina” sauce

4 deseeded and deveined aji amarillo peppers  
½ red onion, diced  
1 garlic clove  
Vegetable oil  
250 grs of fresh cheese  
200 ml of evaporated milk  
Salt



## HOME-MADE GREEN HUMITAS WITH SALSA CRIOLLA

### PREPARATION

Place corn kernels in a blender and blend. Proceed to blend the cilantro with a little water and strain.

Take a large frying pan and fry the onions and garlic in vegetable shortening. Add the aji amarillo paste and cook thoroughly. Add the blended cilantro and cook for 5 minutes. Once ready add the blended corn kernels, season with salt, pepper, and a dash of sugar. Cook for 20 minutes, stirring constantly to form homogenous dough.

Boil the corn husks and strain. Fill the corn husks with a tbsp of dough, wrap and then tie the package. Place the humitas in a pan with water, and the bottom covered with corn husks. Allow to steam until the dough is cooked through.

**Salsa Criolla:** Mix the onions, chili peppers and season with olive oil, lime juice, salt and pepper. Finally add the chopped cilantro.

Serve the peeled humitas covered with a spoonful of spicy onion sauce.

### INGREDIENTS: (SERVES 4)

5 kgs of uncooked corn kernels  
1 large bunch of cilantro  
200 grs of vegetable shortening  
150 grs finely diced white onions  
2 tbsps crushed garlic  
150 grs aji amarillo paste  
Sugar  
Salt  
Pepper  
Corn kernels  
Thin Rope

#### Salsa Criolla

2 diced red onions  
1 aji amarillo cut in julienne  
Olive oil  
Lime  
Salt  
Pepper  
Chopped cilantro



## **BARBECUED OCTOPUS OVER "SOLTERITO" (AREQUIPA-STYLE SALAD) WITH A TASTE OF BASIL**

### **PREPARATION**

Carefully wash the octopus with salt and water. Remove the head. Cover with water and boil together with a dash of soy sauce, tomato, sweet potato, and vinegar for 25 minutes. Use a knife to taste for softness. Remove from the water and allow cooling. Cut the octopus in 4 and marinate with basil and olive oil. Fry in a pan or grill and reserve the olive oil with basil.

**"Solterito" Salad:** Mix in a bowl the onions, tomato, rocoto peppers, fava beans, kernels, and farmer's cheese. Season with vinegar, olive oil, salt and pepper.

Serve the "Solterito" salad, then crown with the barbecued octopus. Garnish with black olives and a dash of reserved olive oil with basil.

### **INGREDIENTS: (SERVES 4)**

1 medium-sized octopus (1 kg)  
Dash of soy sauce  
1 peeled and chopped tomato  
1 peeled and diced sweet potato  
50 ml vinegar  
1 tbsp chopped  
basil Olive oil

#### **"Solterito" Salad**

1 diced red onion  
1 tomato, peeled and finely diced  
1 rocoto pepper, diced and deveined  
200 grs fava beans, peeled and boiled  
200 grs corn kernels  
200 grs farmer's cheese in cubes  
50 ml vinegar

100 ml olive oil  
8 black olives cut in julienne  
Salt  
Pepper



## **CRAYFISH WRAPPED IN SWEET POTATOES STRINGS, WITH ORANGE SAUCE AND PICKLED YACON**

### **PREPARATION**

Clean and de-shell the shrimps, then season. Peel the sweet potatoes; and place in a shredder to form threads. Wrap the shrimps with sweet potato threads. Cover lightly with flour and deep fry in hot oil until crispy.

**Orange Sauce:** Take a frying pan at medium heat, fry the garlic in butter, add the flour and cook, then add the orange juice, vinegar, and honey. Boil down until it thickens, and then season.

**Pickled Yacon:** Peel and wash the yacon. Cut in slices, pickle with vinegar and sugar.

Serve the hot shrimps with the orange sauce and pickled yacon.

### **INGREDIENTS: (SERVES 4)**

24 medium-size Crayfish tails, clean  
1 kg sweet potatoes

#### **Pickled Yacon**

1 kg yacon  
4 tbsps vinegar  
4 tbsps sugar

#### **Orange Sauce**

1 clove of garlic  
2 tbsps butter  
1 tbsp flour  
1 lt orange juice  
2 tbsps  
honey Salt



## **BEEF HEART ANTICUCHOS WITH FRIED CORN AND POTATOES**

### **PREPARATION**

Clean the heart and cut in medium-sized cubes, approximately 5 by 1cm. Place in a bowl and marinate from one day to another with the paste of aji "panca", vinegar, soy sauce, ground garlic, cumin, oregano and oil.

Prepare the brochettes skewering three pieces per skewer. Grill on the barbecue or plaque until golden outside but cooked and juicy inside. Cook the juice of the marinade in a pan and thicken to obtain a sauce.

Fry potatoes in abundant hot oil, and fry corn kernels until golden brown and cooked.

Serve two brochettes per plate with the potatoes and fried kernels on the side. Cover with sauce.

### **INGREDIENTS: (SERVES 4)**

600 grs of beef heart  
3 tbsps of aji panca (sundried red chili) paste  
3 tbsps of white vinegar  
2 tbsps of soy sauce  
1 tbsps of ground garlic  
1 teaspoon of cumin  
1 pinch of dried oregano  
1 tbsps of vegetable oil  
Salt  
Pepper  
200 grs of diced yellow potato  
Corn kernels



## **ROCOTO STUFFED WITH BEEF, BROILED WITH CHEESE**

### **PREPARATION**

Slice the top of the rocoto pepper and clean the inside thoroughly with a spoon. Place rocoto peppers in a pot with water and bring to a boil. Change the water and once again bring to the boil. Drain and then bring to the boil in fresh water, this time with a pinch of sugar.

Put the blanched rocoto peppers and the tops to one side. In a pan with hot oil, sear the beef and then remove. In the same pan, fry the onions, aji panca paste, and the crushed garlic. Add the beef, a small amount of beef stock and simmer. Season with chopped huacatay, oregano, salt and pepper. Finally, add the roasted peanuts and egg white.

Fill the rocoto peppers with the meat and then cover with farmer's cheese. Place in the oven until the cheese melts. Heat the rest of the filling with the cream until it turns into a thick sauce.

Place on top of each slice of potato a stuffed rocoto pepper. Pour the sauce over and then cover with the pepper top. Garnish each pepper with a huacatay (black mint) leaf.

### **INGREDIENTS: (SERVES 4)**

4 medium-size rocoto (red hot chili pepper)  
4 tbsps sugar  
400 grs chopped beef  
150 grs diced red onions  
2 tbsps aji panca (sundried red chili) paste  
2 tbsps crushed garlic  
1 tbsps huacatay (Peruvian black mint)  
1 tsp oregano  
50 grs roasted peanuts  
2 chopped hard-boiled egg whites  
4 slices of Andean-style cheese (farmer's cheese) ¼ cup of heavy cream  
Salt  
Pepper  
4 slices fried yellow potatoes



## **LOMO SALTADO, STIR- FRIED BEEF AND VEGETABLES, SERVED WITH FRIED YELLOW POTATOES**

### **PREPARATION**

In a pan, preferably made of iron, warm up the vegetable oil until it smokes. Throw in the meat and seal evenly. Add the onion and the aji amarillo. Sauté on a high fire and add the soy sauce, the vinegar, the tomato, the peas and the cilantro. Finish with the meat stock and butter.

Serve immediately, accompanied by yellow potato French fries and the rice with corn kernels

### **INGREDIENTS: (SERVES 4)**

600 gr of beef  
tenderloin Vegetable oil  
2 red onions cut in quarters  
1 fresh aji Amarillo cut in julienne  
8 tbsp of soy sauce  
6 tbsp of red vinegar  
2 tomatoes cut in wedges  
1 handful of peas  
1 sprig of chopped cilantro  
1 spoonful of meat stock  
3 tbsp of butter  
4 yellow potatoes, French  
fries Salt  
Black pepper



## POTATOES FILLED WITH BLOOD SAUSAGE WITH COCONA AND AJÍ AMARILLO CREOLE SAUCE

### PREPARATION

Boil the potatoes and mash. Add the flour and the egg, and mix to form a compact dough. Season to taste.

**Filling:** Fry the red onion and add the blood sausage, the piquillo peppers, lemongrass and parsley. Season to taste.

**Assembly of the potatoes:** Form small potato disks on the hand and stuff with the blood sausage. Close forming a small ball. Coat with the beaten egg and the flour and fry until golden brown.

**Creole Sauce:** Mix the "cocona", ají amarillo peppers, the "sacha culantro" and the tomato. Season and dress with the lime juice and olive oil.

Serve the stuffed potatoes with the creole sauce on the side.

### INGREDIENTS: (SERVES 4)

1 kg white potato  
½ yellow potatoes  
4 tbsps of flour  
1 egg  
Salt

#### Creole Sauce

1 sprig of "sacha culantro" (Amazonian cilantro)  
2 yellow chili peppers cut in julienne  
1 "cocona" cut in julienne  
2 tomatoes cut in julienne  
2 limes  
3 tbsps olive oil  
Salt  
White pepper

#### Filling

50 grs chopped red onion  
300 grs blood sausage  
50 grs of diced piquillo pepper  
2 tbsp lemongrass  
1 tbsp parsley



## DEEP-FRIED GUINEA PIG "CHICHARRONES" OVER FRIED PLANTAIN AND CREOLE SAUCE WITH LEMONGRASS

### PREPARATION

Cut the guinea pig in 24 pieces. Marinate in dried chili pepper, garlic, salt and pepper for 2 hours. Coat each piece in flour pressing slightly with the hands so it adheres well.

Fry at medium heat until well golden. Dry with absorbing paper and reserve.

**Banana lumps:** Peel the bananas and cut on the bias. Coat slightly with flour and brown.

**Creole sauce:** Mix the onion, chili peppers, "olluco" and mint. Season and dress with the limes and olive oil.

Serve the potato lumps mounted on a piece of the deep-fried guinea pig piece and the creole sauce.

### INGREDIENTS: (SERVES 4)

1 cleaned out guinea pig  
100 grs of dried chili pepper "panca" paste  
25 grs of ground garlic  
Salt  
Pepper  
300 grs of corn  
flour Frying oil

#### Banana lumps

2 plantains

#### Creole sauce

1 red onion in julienne  
2 aji amarillo  
2 "olluco" (Andean tuber) cut in julienne Lemongrass  
2 limes  
3 tbsps of olive oil



## CRAB CLAWS WRAPPED IN SHRIMP, WITH A LEMON AND FIVE SPICE SAUCE

### PREPARATION

Chop the prawns in very small bits or grind in a food processor and season with salt, pepper, sugar and sesame seed oil. Mix with the eggs and incorporate the potato starch gradually making a consistent dough.

Wrap the crab claws on the meat side with the prawn preparation. Fry in medium hot oil (180C) between 3 and 4 minutes until golden brown outside and the prawn preparation is cooked.

Boil the Chinese cinnamon, lime juice and water and serve with the crab claws.

### INGREDIENTS: (SERVES 4)

20 plain crab claws  
600 grs of small shrimp  
A pinch of sugar  
1 table spoon of sesame seed oil  
2 eggs  
100 grs of potato starch  
10 grs of five spice  
50 ml of lime juice  
100 ml of water  
Salt  
Pepper



## SHRIMPS LANTERNS IN QUINOA CRUST WITH SWEET AND SOUR SOY- MOLASSES SAUCE

### PREPARATION

Peel, devein and wash shrimps. Dry well and insert lengthwise in one of the bamboo sticks.

Coat each shrimp with flour, egg and finally with quinoa mixed with the coconut and the cilantro forming a crust.

Warm up the oil at medium heat, and fry the mini lanterns for a couple of minutes until the crust is golden brown and the shrimp cooked.

**Sauce:** In a pan, dissolve the molasses in water. Add a chunk of ginger, the whole "limo" pepper, the vinegar and bring to a boil. Add the soy sauce and thicken the sauce with the potato flour, you will have dissolved in a little water. Finally, add the sesame seed oil and remove from fire.

### INGREDIENTS: (SERVES 4)

#### Lanterns

24 medium-sized shrimps  
24 bamboo sticks  
100 grs all-purpose flour  
2 eggs  
250 grs of cooked quinoa  
50 grs of grated coconut  
4 tbsps. ground cilantro  
Salt

#### Sauce

400 grs molasses  
1 lt of water  
50 grs of ground ginger  
1 Aji Limo pepper  
50 ml. of white vinegar  
50 ml. of sillau  
50 grs of potato starch  
30 ml. of sesame seed oil  
Fried yellow potato cubes  
4 tbsps of roasted sesame  
Chopped green onions



## **SOLE CEVICHE (LIME MARINATED FISH SERVED WITH CORN AND SWEET POTATOES)**

### **PREPARATION**

Soak the onions in cold water with ice. Cut the fish in medium-sized cubes, place in a bowl and then mix with the onions. Season with salt and add the lime juice.

Finally, add the "tiger's milk" gradually until desired taste is obtained. Serve with slices of sweet potato, kernels and Andean fried corn. Garnish with cilantro.

Tiger's milk: Mix all ingredients in a bowl and let marinate for five minutes. Blend all ingredients slightly. Sieve thoroughly and keep cool.

### **INGREDIENTS: (SERVES 4)**

800 grs of fresh sole fillet  
300 grs of finely sliced red onions  
12 limes  
2 Aji Limo peppers  
500 ml of "tiger's milk" \*  
1 tbsp finely chopped cilantro  
500 grs of boiled sweet potato  
1 cup Cooked corn kernels  
200 grs of Andean fried corn  
Salt  
Ice cubes

#### **\* Tiger's milk (1 lt)**

500 ml of lime juice  
500 ml of water  
200 grs of fish  
25 grs of deseeded and deveined Rocoto  
20 grs of deseeded and deveined aji amarillo  
50 grs of deseeded and deveined aji limo  
50 grs of celery  
10 grs of ginger  
30 grs of red onion  
50 grs of salt  
10 grs of white pepper



## CARPACCIO OF NATIVE POTATOES AND CHEESE JAPCHI

### PREPARATION

Wash and then slice the unpeeled potatoes. Place them on a Silpat, season with salt and paprika, and then sprinkle with olive oil. Place in a cool oven (120° C) for 10 minutes. Remove carefully and reserve.

**Cheese japchi:** Mix the farmers cheese, with 50 grs of chopped broad beans, the piquillo pepper and chopped parsley. Then add yellow chili paste, green onions, salt and pepper.

Blend the remaining boiled fava beans with mayonnaise, vinegar, and salt. Place sliced potatoes on a dish and using a mold place the cheese hapchi salad on top, followed by the poached quail egg. Garnish with blended fava beans, chopped parsley and curly potatoes.

### INGREDIENTS: (SERVES 4)

4 medium-size purple native potatoes  
100 ml olive oil  
Paprika  
Salt

#### **Cheese japchi**

100 grs crumbled farmer's cheese  
250 grs fava beans, peeled  
50 grs diced piquillo peppers  
1 tbsp chopped parsley  
100 grs aji amarillo pepper paste  
1 tbsp chopped green onions  
Salt  
White pepper  
2 tbsps mayonnaise  
1 tbsp white vinegar  
1 poached quail egg  
Chopped parsley  
Curly potatoes



## NIKKEI-STYLE TUNA TIRADITO WITH ORIENTAL VEGETABLES

### PREPARATION

**Marinade:** Mix in a bowl, using a hand beater, the aji amarillo paste, ginger, oyster sauce, lime juice and soy sauce. Finally beat in sesame oil and togarashi (Japanese chili pepper)

**Oriental Salad:** Chop all the vegetables into small cubes. Mix with the peanuts and season with olive oil and salt. Cut the dough for spring rolls in julienne and fry in oil until crispy.

Cut the tuna in thin slices and season with lime juice and salt. Pour several tbsps of marinade on top of the tuna, serve with salad and garnish with crispy dough strips.

### INGREDIENTS: (SERVES 4)

600 grs of fresh tuna filet  
Lime  
Salt

#### **Marinade**

2 tbsps of aji amarillo paste  
1 tbsp grated ginger  
1 tbsp oyster sauce  
Juice of 3 limes  
2 tbsps soy sauce  
1 table spoon sesame oil  
1 tbsp togarashi

#### **Oriental Salad**

50 grs carrots  
50 grs red pepper  
50 grs snow peas  
50 grs chopped peanuts  
Olive oil  
Salt

100 grs dough for spring rolls



## DUCK CARPACCIO WITH BALSAMIC DRESSING, SLICED MANCHEGO AND POACHED PEARS IN SYRUP

### PREPARATION

**Carpaccio:** Make small cuts on the duck's skin and season with salt and pepper. Seal in a frying pan with a drop of olive oil, only on the skin side. Join both cuts of duck magret on the meat side, so that the skin is left facing the outside. Roll and wrap in plastic wrap. Freeze for at least 2 hours.

**Balsamic Dressing:** Mix in a bowl the confit garlic clove together with the mustard. Then add the balsamic vinegar and finally the mayonnaise. Beat with a hand beater.

**Poached Pears in Syrup:** Wash the pears carefully and cut them lengthwise in four. Place the pears in a small pot and bring to the boil together with sugar, cinnamon, and clove until cooked and the syrup is formed. Allow pears to cool in the syrup.

Cut the duck in thin slices and place on a dish. Season with salt and pepper, olive oil and a table spoon of balsamic vinegar. Garnish with poached pears in syrup and slices of Manchego cheese.

### INGREDIENTS: (SERVES 4)

#### Carpaccio

2 duck magret  
Olive oil  
Salt  
Pepper

#### Balsamic Dressing

1 clove of garlic confit  
1 teaspoon Dijon mustard  
3 tbsps balsamic vinegar  
1 tbsp mayonnaise

#### Poached Pears in Syrup

4 small pears  
1 cup of water  
½ cup of sugar  
1 cinnamon stick  
1 clove  
Olive oil  
100 grs Manchego cheese  
Salt  
Pepper



## CORN PIE OVER A BED OF LEEK FONDUE AND CRISPY LEEKS

### PREPARATION

**Corn Pie:** Blend the corn kernels with the milk and then strain. Fry the onions and the garlic in oil. Add the blended corn, season, and cook until it thickens.

Remove from the heat, add the eggs and mix thoroughly. Place in a buttered tin and cook in the oven until firm and golden on top.

**Leek Fondue:** Wash leeks carefully and cut in julienne. Cook the leeks with butter at low temperature, stirring constantly until they become soft. Add the cream, cook for a few minutes, and finally add the cheese. Season with salt and pepper.

**Crispy Leeks:** Cut the leeks very thinly in julienne and then blanch. Dry them carefully and then fry at medium heat until golden and crispy. Season with salt.

Serve a spoonful of leek fondue and then place a piece of hot corn pie on top. Garnish with crispy leeks.

### INGREDIENTS: (SERVES 4)

#### Corn Pie

500 grs of corn kernels  
½ cup of milk  
1 chopped white onion  
1 chopped clove of garlic  
2 tbsps vegetable oil  
2 eggs  
Salt  
Pepper

#### Leek Fondue

2 leeks  
2 tbsps butter  
½ cup cream  
100 grs Gruyere cheese  
Salt  
Pepper

#### Crispy Leeks

1 leek  
Oil for frying  
Salt



## FRESH FIG SALAD WITH GOAT CHEESE, ORGANIC LETTUCE, HEARTS OF PALM AND GOLDEN BERRY DRESSING

### PREPARATION

Cut the figs in four. Place them on a dish and then put a small piece of creamed goat cheese on each. Place the lettuce and arugula in a bowl and season with balsamic vinegar, olive oil, salt and pepper.

Place the seasoned lettuce over the figs and add the Serrano ham. Garnish with hearts of palm and then pour the golden berry dressing.

**Golden berry Dressing:** In a bowl beat the honey, vinegar, Dijon mustard, and clove of garlic. Once they are well mixed continue to beat and add the olive oil until you obtain an even consistency.

### INGREDIENTS: (SERVES 4)

4 medium-size figs  
240 grs creamed goat cheese  
120 grs sliced Serrano ham  
2 cups of several varieties of lettuce  
1 cup rocket  
80 grs fresh hearts of palm  
160 ml golden berry dressing  
2 tbsps balsamic vinegar  
6 tbsps extra virgin olive oil  
Salt  
Pepper

#### Golden berry Dressing

2 tbsps golden berry honey or jelly  
6 tbsps extra virgin olive oil  
3 tbsps red vinegar  
1 tbsp Dijon mustard  
1 clove of garlic  
confit Salt



## GREEN AND WHITE ASPARAGUS FROM THE NORTH. WITH ARTICHOKE TARTARE, HEARTS OF PALM AND BASIL DRESSING

### PREPARATION

**To prepare the Tartare:** Chop the asparagus, artichokes, and hearts of palm. Season with olive oil, vinegar, basil dressing, salt and pepper.

Peel the "chonta" stick (heart of palm) and remove layers of white fibers around the inside. Reserve.

Cut the baguette thinly lengthwise, paint with olive oil, and toast in the oven.

**Basil Dressing:** Blanch de basil leaves and blend with olive oil, mayonnaise, vinegar and mustard. Season with salt and pepper.

Place a white asparagus on a plate, then place two green asparagus on top to form a cross. With a mold, make a mound of tartare and garnish with the reserved "chonta" (heart of palm). Pour over the basil dressing. Serve with toasted baguette.

### INGREDIENTS: (SERVES 4)

4 white asparagus, preserved  
8 green asparagus cooked "al dente"

#### Tartare

2 white asparagus, preserved  
4 green asparagus cooked "al dente"  
4 artichoke hearts cooked "al dente"  
4 hearts of palm  
2 tbsps of olive oil  
1 tbsp white vinegar  
1 tbsp basil dressing  
Salt  
Pepper  
1 "chonta" (heart of palm) stick  
1 baguette

#### Basil Dressing

1 sprig of basil  
1 tbsp olive oil  
2 tbsps mayonnaise  
2 tbsps white vinegar  
1 tbsp mustard  
Salt  
Pepper



## CRAYFISH CEVICHE COOKED ON A HEATED STONE OVER A BED OF GLAZED SWEET POTATOES

### PREPARATION

Marinate shrimp tails with onions, tiger's milk, and cilantro. Sauté the shrimps in a hot frying pan with the tigers milk until partially cooked. Heat the stone separately.

**Glazed Sweet Potatoes:** Peel the sweet potatoes and dice. Then boil in water with the cloves, cinnamon, and anise seed. Once cooked remove and glaze in a frying pan with the sugar and orange juice.

Remove the stone from the frying pan, place over a heat-proof plate and serve the hot ceviche on top, with the glazed sweet potatoes, garnish with a cooked shrimp and cilantro leaves.

### INGREDIENTS: (SERVES 4)

500 grs de-shelled crayfish tails  
 4 whole crayfish for garnish  
 2 thinly sliced red onions  
 400 ml. of tiger's milk  
 2 sprigs of cilantro  
 400 grs glazed sweet potatoes

#### Glazed Sweet Potatoes

500 grs sweet potatoes  
 Water  
 10 grs cloves  
 10 grs cinnamon  
 5 grs anise seed  
 250 grs sugar  
 30 ml. orange juice

#### Tiger's milk (1/2 lt)

300 ml of lime juice  
 300 ml of water  
 100 grs of fish  
 25 grs of deseeded and deveined Rocoto  
 20 grs of deseeded and deveined aji amarillo  
 50 grs of deseeded and deveined aji limo  
 50 grs of celery  
 10 grs of ginger  
 30 grs of red onion  
 50 grs of salt  
 10 grs of white pepper



## CRAYFISH CHOWDER WITH TENDER LIMA BEANS, CORN, GREEN CHEESE, AJÍ AMARILLO AND FRIED EGG

### PREPARATION

**Crayfish broth:** Boil the crayfish heads with the onion and the celery. Mash and sieve. Put the broth on the side.

Make a seasoning with the oil, the garlic, the onion, the tomatoes and the red pepper. Add the aji amarillo, the oregano and the crayfish roe, season with salt and pepper, then add the crayfish broth and the yellow potatoes. Once the potatoes are cooked, throw in the crayfish tails, the rice, the lima beans, the corn kernels and the green cheese. Add a splash of evaporated milk and the chopped herbs.

Serve very hot, in a big "kero" (Inca style cup), or soup dish topped with a fried egg, a whole crayfish and cilantro leaves.

### INGREDIENTS: (SERVES 4)

#### Seasoning

Vegetable oil  
 2 ground garlic cloves  
 1 cup of chopped onion  
 5 medium-sized deseeded tomatoes  
 2 skinned and chopped red peppers  
 2 ground deveined aji amarillo Salt  
 Pepper  
 2 lt of crayfish broth  
 4 peeled yellow potatoes  
 200 gr of clean crayfish tails  
 100 gr of cooked white rice  
 4 tbsp of cooked lima beans  
 Cooked corn kernels  
 1 dash of evaporated milk  
 Chopped black mint and cilantro  
 4 fried eggs  
 4 Crayfish to decorate  
 Cilantro leaves

#### Crayfish broth

Crayfish heads  
 2 lt of water  
 1 white onion  
 1 celery spring



## GOAT CHEESE BASIL RAVIOLI IN A LOCHE PUMPKIN AND ORANGE SAUCE

### PREPARATION

**For the ravioli dough:** Mix the flour with the eggs, the egg yolks, the olive oil, the evaporated milk and the basil paste. Mix well until you obtain a homogeneous and smooth dough. Let it rest for one hour.

**Filling:** Mix the cheeses and season with salt and pepper.

With the help of a pasta maker, stretch the dough until thin, nearly transparent. Place spoonfuls of the filling on the dough at a 5cm distance. Paint around the filling with water and cover with another layer of dough. Stick the borders well taking the air out of the filling. Cut with a ravioli cutter.

**Sauce:** sauté the onion with the pumpkin in butter. Add the vegetable stock, cool and blend. Take back to a small pan and add the orange juice. Season.

Sauté the "ollucos", the lima beans and the tomatoes in a little butter. Cook the ravioli in boiling water with salt until they begin to float. Place in a soup dish and cover with the sauce. Decorate with the sautéed vegetables and the basil leaves.

### INGREDIENTS: (SERVES 4)

¼ kg of  
flour 1 egg  
5 egg yolks  
10 ml of olive oil  
60 ml of evaporated  
milk ½ cup of basil paste

#### **Filling**

200 gr of creamy goat cheese  
200 gr of goat ricotta

1 white onion  
500 gr of cooked "loche" pumpkin  
1 spoonful of butter  
½ liter of vegetable stock  
Juice of two oranges  
100 gr of cooked diced "olluco"  
50 gr of cooked lima beans  
2 peeled and diced  
tomatoes Basil leaves



## YELLOW POTATO GNOCCHI WITH CHEESE AND SHRIMP 'CAUCHE'

### PREPARATION

**For the gnocchi:** Wash the potatoes and bake at 180 C until they are well cooked. It is preferable to cook them in the oven instead of in a pot so that they absorb less humidity. Once the potatoes are cooked, peel and mash while hot to avoid lumps. Place in a bowl, season with salt and pepper and mix with the egg, the yolk and finally, with the flour and chopped herbs. Knead until you form a homogeneous dough.

Divide the dough in 20 gr balls and shape them by rolling them over a fork. Boil in boiling water with salt and a little oil. When they begin to float withdraw and add a drop of oil to prevent them from sticking together.

**Cauche:** In a pan over medium heat, melt the butter with the oil and sauté the onions with the black mint sprig. Add the milk, bring to a boil and add the tomatoes and the cheese. Add the cream and the cooked gnocchi. Reduce until the cheese starts melting and all the flavors are integrated. Season with salt, pepper, and sugar to taste. Sauté the crayfish with a drizzle of oil, add the cream and finally emulsify with the roe butter.

Serve the gnocchi in a soup dish with the sauce and the sautéed crayfish. Decorate with Parmesan cheese shreds or crunchy potatoes.

### INGREDIENTS: (SERVES 4)

400 gr of peeled crayfish tails  
100 ml of heavy cream  
2 tbsp of crayfish roe butter

#### Gnocchi

1 kilo of yellow potato  
1 egg  
1 yolk  
200 gr of flour  
Chopped black  
mint Salt  
Pepper

#### "Cauche"

2 tbsp of butter  
1 spoonful of vegetable oil  
2 red onions sliced thinly  
2 huacatay sprigs  
1 cup evaporated milk  
3 peeled tomatoes, deseeded and cut in julienne.  
250 gr of Andean cheese  
1 cup of  
cream Sugar  
to taste Salt  
Pepper



## GRILLED SWORDFISH KEBAB OVER MASHED YUCCA AND ONION ESCABECHE

### PREPARATION

Cut the fish in cubes (approximately 3 x 3cms). Insert two by two in each skewer, season with salt and pepper, then place on a grill until cooked on the outside and juicy in the inside.

**Onion Escabeche:** Fry the garlic, aji panca paste, and aji amarillo paste in oil. Add the onions, yellow chili pepper and vinegar. Finally, pour the fish broth, bring to a boil and let it thicken. Season with oregano, cilantro and pepper.

**Mashed Yucca:** Boil the yucca and then mash the yucca with a press. Prepare the seasoning with onions, butter and yellow chili pepper paste. Add the yucca and mix with a wooden spoon.

If necessary add a drop of broth. Season with salt and pepper and then mix with diced red pepper, Farmers cheese, and the black mint.

Serve a generous helping of mashed yucca, place the swordfish kebab on top, and then cover with the onion escabeche.

### INGREDIENTS: (SERVES 4)

800 grs swordfish  
filet Salt  
Pepper

#### Onion Escabeche

Vegetable oil  
1 tbsp chopped garlic  
1 tbsp aji panca paste  
3 tbsps aji amarillo paste  
5 cocktail-size red onions cut in halves  
1 aji amarillo cut in julienne  
100 ml. white  
vinegar ½ fish broth  
Ground oregano  
Chopped  
cilantro Salt  
Pepper

#### Mashed Yucca

1 kg yellow yucca  
1 diced onion  
1 tbsp butter  
3 tbsps aji amarillo  
paste Vegetable stock  
1 diced red pepper  
200 grs farmer's cheese in cubes  
Huacatay (black mint) chopped



### SEA BASS WITH A QUINUA CRUST OVER SAUTÉED ARTICHOKE AND ASPARAGUS, AND BALSAMIC REDUCTION

#### PREPARATION

Remove the skin of the sea bass fillet and season with salt and pepper. Coat on the skin side with flour, beaten egg and boiled quinoa.

Fry with olive oil on the side of the crust until golden. Remove, turn over a plaque and end cooking in the oven during 6 to 8 minutes and until it is cooked but juicy. Season with salt and lime juice.

**Balsamic reduction:** In a small pot, over medium heat, reduce the vinegar, the wine, the sugar and the salt up to a third of its volume. When you obtain the consistency of honey, add the butter to give it a shine.

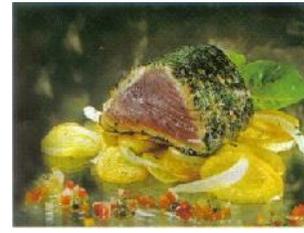
Serve the vegetables and the seas bass with the crust facing upwards. Pour the reduction around the fish. Decorate with the micro mix.

#### INGREDIENTS: (SERVES 4)

4 sea bass fillets of 200 gr each  
100 gr of flour  
1 egg  
200 gr of "al dente" cooked white quinoa  
Olive oil  
4 cooked artichoke hearts  
16 cooked green asparagus tips  
80 gr of butter  
Chopped parsley  
Lime juice  
120 gr of balsamic reduction  
Micro mix

#### Balsamic reduction

500 ml of balsamic vinegar  
500 ml of red wine  
250 gr of sugar  
15 gr of butter  
Salt



### SEARED TUNA WITH ANDEAN HERB CRUST, SERVED WITH RACACHA LYONNAISE STYLE AND ROCOTO CHIMICHURRI SAUCE

#### PREPARATION

Mix herbs. Season tuna filets and paint with olive oil, cover with the herb mixture. Sear the tuna in medium heat until a crust forms on the outside and it is red on the inside. Slice the "racacha" finely and fry until crunchy. Sauté the onion with butter, add the fried "racacha" and finally add parsley and salt to taste.

Place the "racacha" as a base on a dish and place the tuna fillet on top. Accompany with the rocoto chimichurri.

**Rocoto "chimichurri":** Place the rocoto, red pepper and onion in a pot with cold water and bring to a boil. Remove from heat and cool with water and ice. Sieve and mix in a bowl with the capers, the cilantro and the rocket. Season with white vinegar, olive oil, salt and pepper.

#### INGREDIENTS: (SERVES 4)

4 tuna fillets of 200 gr  
each Olive oil  
1 sprig of huacatay  
1 sprig of parsley  
1 sprig of cilantro  
1 sprig of "muña" (Andean herb)  
600 gr of peeled "racacha" (Andean tuber) cut in slices  
200 gr of thinly sliced white onion  
1 tablespoon of butter  
Chopped parsley  
200 gr rocoto chimichurri sauce  
4 rocket leaves  
Salt  
Pepper

#### Rocoto chimichurri sauce

4 deveined rocoto, cut in brunoise  
3 diced red peppers - 1/8 chopped rocket  
1 diced white onion - 80 ml of white vinegar  
30 gr of capers - 500 ml of olive oil  
Chopped cilantro - Salt



## **ROCKFISH WITH CLAMS A LA MEUNIÈRE WITH CRUNCHY GARLIC, AND SAUTÉED POTATOES WITH GINGER AND PIQUILLO PEPPERS**

### **PREPARATION**

Clean the rockfish leaving the skin on. Make a series of diagonal cuts in the skin to avoid it from rolling when cooked.

Fry the fillets in medium heat on the skin side until quite golden brown. Turn and cook for one minute. Fry the potatoes in very hot oil. In another pan place a drop of oil and sauté the ginger and the piquillo peppers, finally add the potatoes. Mix well and season with salt.

**Meunière:** Melt the butter in a pan and clarify. Add the white wine, the fish stock and the mini clams (which must be closed). Boil until the mini clams open and give aroma to the sauce. End with the lime juice and the chopped black mint.

**Crunchy garlic:** laminate finely the garlic cloves and fry at moderate heat until golden and crunchy.

Serve the potatoes in a soup dish with the grunt fillets on top, the mini clams around and cover with the sauce.

### **INGREDIENTS: (SERVES 4)**

4 rockfish fillets of 200 gr each  
400 gr of white potato cut in slices  
20 gr of grated ginger  
60 gr of piquillo peppers  
Salt  
Black mint leaves

#### **Meunière**

200 gr of butter  
40 ml of white wine  
120 ml of fish stock  
20 small clams  
2 limes  
Chopped black mint

#### **Crunchy garlic**

80 gr of whole garlic  
cloves Vegetable oil



## **GROUPEL MARINATED IN SOY, “MIRIM” AND HERBS OVER RICE CROQUETTES AND SAUTÉED CHINESE VEGETABLES**

### **PREPARATION**

Mix all the ingredients of the marinade and soak the grouper fillets. Marinate in the refrigerator from one day to another. Remove the grouper fillets from the marinade, place them over a baking pan and take to an oven at 180C for 10 to 15 minutes until they are cooked and juicy on the inside.

**Rice croquette:** Boil the Arborio rice with water to cover, salt and onion. Once done, withdraw the onion and set the rice aside. Sauté the red peppers, the mushrooms and the snow peas in a little sesame oil and salt. Cool and form the croquettes. Brown on both sides on a plaque.

**For the sauce:** Brown the onion with the garlic and add the cilantro sprigs, the ginger, the oyster sauce and the soy sauce. Allow to boil, sieve, take back into the heat and finally add a few drops of sesame oil.

Sauté the Chinese bean sprouts, the red pepper and the snow peas seasoned with salt and pepper at high temperature.

Serve the sauce in a dish, placing the croquette first and the grouper on top. Crown with the sautéed vegetables, the sesame seeds and drops tamarind sauce.

### **INGREDIENTS: (SERVES 4)**

4 grouper fillets of 20 of each  
100 gr of soy beans sprouts  
100 gr of red peppers in julienne  
100 gr of snow peas in julienne  
Sesame seeds  
Tamarind sauce  
Salt & Pepper

#### **Marinade**

300 ml of soy sauce  
200 ml of rice vinegar  
100 ml of oyster sauce  
40 ml of sesame oil  
2 chopped red onions  
1 ginger  
4 garlic cloves  
½ bunch of cilantro

#### **Rice croquette**

200 gr of cooked Arborio rice  
Onion wedges  
2 chopped red peppers  
100 gr of chopped mushrooms  
200 gr of chopped snow peas  
Sesame oil  
50 gr of potato starch  
Salt

#### **Sauce**

1 red onion  
2 of chopped garlic cloves  
Cilantro  
15 gr of chopped ginger  
80 gr of oyster sauce  
80 ml of soy sauce  
Sesame oil



## GRILLED SHRIMPS IN ROE BUTTER AND YELLOW POTATOES

### PREPARATION

Clean the crayfish tails without separating the head. In a very hot iron pan, sauté the crayfish with a little butter. Flambé with Pisco. Add the rest of the butter and the crayfish roe to form a paste. Add the white wine, the fish stock and cook for about 2 to 3 minutes so that they become juicy. Add the lime juice and the chopped parsley. Season with salt.

Serve the shrimps with the yellow potatoes and all the sauce.

### INGREDIENTS: (SERVES 4)

2 kgs of whole crayfish  
200 gr of clarified butter  
60 ml of Pisco  
4 tbsp of shrimp roe  
120 ml of white wine  
100 ml of fish stock  
2 tbsp of lime juice  
Chopped parsley  
4 boiled and peeled yellow potatoes  
Salt



## GRILLED LOBSTER WITH AJÍ AMARILLO RISOTTO

### PREPARATION

Cut the lobster shell lengthwise and with the help of the fingers separate the meat carefully. Spread a little butter between the shell and the meat and place over the grill during 5 minutes on each side until cooked and juicy.

**Risotto:** In a pot with a little of butter and olive oil, roast the onion without letting it go brown. Add the ají amarillo paste and Arborio rice until it becomes pearly. Deglaze with white wine. Once the wine is evaporated, add the vegetable stock gradually while stirring until the rice absorbs the liquid and is cooked "al dente". Season with salt, pepper, a teaspoon of butter, corn and Parmesan cheese.

**Lime butter:** Melt the butter in a pan and clarify. Add the white wine, the lime juice, the chopped parsley and the salt.

Drizzle the lobster tails with the butter sauce, and serve with the risotto

### INGREDIENTS: (SERVES 4)

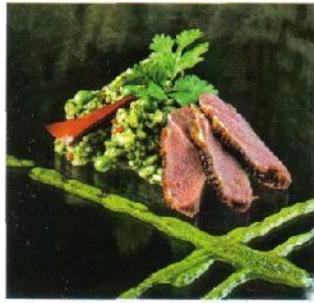
4 lobster tails of approximately 200 gr each  
100 gr of butter  
Salt  
Pepper

#### Ají Amarillo risotto

2 tbsp of butter  
1 spoonful of olive oil  
1 white onion  
4 tbsp of ají amarillo paste  
400 gr of Arborio rice  
½ cup of white wine  
1 lt of vegetable stock  
1 cooked corn kernels  
200 gr of Parmesan cheese  
Pepper

#### Lime butter

100 gr of butter  
50 millimeters of white wine  
Juice of two limes  
Chopped parsley  
Salt



## **RISOTTO "ARROZ CON PATO" STYLE WITH CILANTRO, DUCK CONFIT AND MAGRET SLICES**

### **PREPARATION**

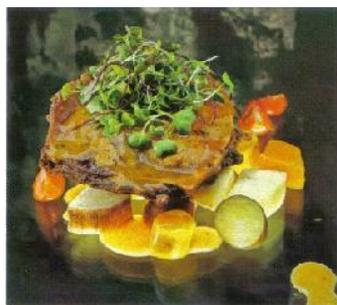
Make a seasoning in the pot with a drop of oil, 100 gr of red onion, the garlic, the pumpkin and the red pepper. When it is well cooked, add the aji Amarillo paste and the black beer. Reduce. Blend, sieve and reserve.

Drop the oil and butter in a small pan and fry 50 gr of chopped onion until it is transparent. Add the rice until it becomes transparent, add the Pisco and allow it to evaporate. Add the cilantro seasoning and the stock gradually stirring continuously until the rice is "al dente". Add the pieces of duck confit the peas and the red peppers.

Withdraw from the fire, season and finish with Parmesan cheese. Season the duck breast with salt and pepper, seal in the plaque on the skin side until golden and finish cooking in the oven. Cut in fine slices and serve over the risotto.

### **INGREDIENTS: (SERVES 4)**

400 gr of duck magret  
4 legs of duck in confit, shredded  
150 gr of chopped red onion  
1 tablespoon of ground garlic  
4 tbsp of grated loche  
pumpkin ½ chopped pepper  
2 tbsp of aji amarillo paste  
100 ml of dark beer, olive oil, butter  
500 gr of Arborio rice  
30 ml of Pisco  
½ bunch of cilantro  
1 ½ lt of chicken stock  
50 gr of peas  
1 chopped red pepper  
Oil  
Parmesan cheese  
Salt  
Pepper



## **ROASTED GUINEA PIG WITH AJI PANCA PERFUME SERVED OVER ANDEAN TUBERS AND MINI WATERCRESS SALAD**

### **PREPARATION**

Cut the guinea pig in eight pieces and season with the sundried chili pepper, the garlic, salt and pepper. Coat with corn flour and fry in hot oil with a weight on top, until cooked and golden.

Sprinkle the tubers with olive oil and salt and place in the oven at moderate heat until they are crunchy on the outside and soft inside.

**Sauce:** make a seasoning with the onion, the aji panca and the meat stock. Boil and reduce. Finally, mix with the butter to give it shine and smoothness.

Place the tubers as a base on the plate and lay two pieces of the guinea pig on it. Cover with the sauce and serve with the watercress seasoned with olive oil, lime, salt and pepper.

### **INGREDIENTS: (SERVES 4)**

2 cleaned out guinea pigs  
80 gr of aji panca paste  
10 gr of ground garlic  
200 gr of corn flour  
½ of vegetable oil  
100 grams of boiled native mini potatoes  
100 gr of cooked "olluco" (Andean tuber - ullucos tuberosus)  
100 gr of cooked "mashua" (Tropaelum tuberosus)  
100 gr of cooked "oca" (Andean tuber oxalis tuberosa)  
1 bunch of  
watercress Olive oil  
Lime  
Salt  
Pepper

#### **Sauce**

1 red onion  
40 gr of aji panca paste  
60 gr of chopped roasted peanuts  
500 ml of chicken broth  
2 tbsp of butter  
Salt  
Pepper



## **BRAISED LAMB SHIN SHANK OVER QUINOA COUSCOUS AND STEWED VEGETABLES**

### **PREPARATION**

Brown the lamb shanks in a pan over medium heat. Add the tomato paste and the yellow chili pepper paste. Remove. Add the red wine, the dried mushrooms, the bay leaf and the rosemary. Add salt, pepper and cumin.

Place the lamb shanks back in the pan and cover with the meat stock. Cook from 2 to 3 hours until the meat is soft and separates from the bone. Withdraw the shanks and reserve. Sieve the sauce and check the seasoning.

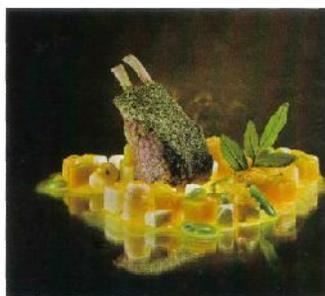
**Couscous:** Wash the quinoa in cold water. Boil it until it is "al dente", sieve and reserve. In a pan over low heat, brown the onion in butter and olive oil. Add the diced vegetables and the quinoa. Mix and season with the chopped herbs.

Serve the couscous accompanied by the lamb shanks and the sauce.

### **INGREDIENTS: (SERVES 4)**

4 lamb shinbones  
1 spoonful of butter  
2 tbsp of vegetable oil  
1 red onion  
1 spoonful of ground garlic  
3 tbsp of chopped celery  
3 tbsp of chopped leek  
1 chopped red pepper  
2 tbsp of tomato paste  
2 tbsp of aji amarillo paste  
1 cup of red wine  
2 dry mushrooms  
1 bay leaf  
1 rosemary sprig  
2-3 cups of meat stock  
Salt  
Pepper  
Cumin

**Couscous**  
400 gr of quinoa  
50 gr of chopped white onion, Olive oil  
Butter  
50 gr of diced red peppers  
50 gr of diced eggplant  
50 gr of diced zucchini  
50 gr of diced tomatoes  
1 chopped black mint sprig  
1 sprig of chopped mint  
Salt



## **LAMB CHOPS IN A BLACK MINT CRUST, OVER A LOCHE PUMPKIN STEW, WITH LIMA BEANS, CORN AND QUESO FRESCO**

### **PREPARATION**

Clean the lamb chops to take out any excess fat. In a bowl, mix the black mint with the ground bread and the butter to form a paste. Cover the lamb chops on the side of the fat with the black mint crust and seal until golden brown. End the cooking in the oven during 10 minutes, leaving the meat pink on the inside.

**Pumpkin Stew:** Fry the onion and the garlic at medium heat until they are transparent. Add the aji amarillo paste and stir constantly during a few minutes until it is cooked. Add the "loche" pumpkin, the chicken stock and cook until the pumpkin is dissolved. Add the white potato and when it is half cooked add the "macre" pumpkin and remove from the heat. Finally, add the lima beans, the corn and the cheese. Check the seasoning and add the chopped black mint.

Serve the stew, topped with the lamb chops. Decorate with black mint.

### **INGREDIENTS: (SERVES 4)**

2 lamb chops divided in four pieces of 200 gr each  
4 tbsp of chopped black mint  
3 tbsp of ground bread  
2 tbsp of butter

#### **Pumpkin Stew**

1 chopped onion  
1 tsp of ground garlic  
200 gr of aji amarillo paste  
500 gr of diced loche pumpkin  
1 liter of chicken stock  
300 gr of diced white potato  
500 gr of diced macre pumpkin  
200 gr of peeled and cooked lima beans  
200 gr of cooked corn kernels  
200 gr of diced Andean queso fresco  
Fresh black mint  
Salt



## RED WINE RABBIT PARMENTIER WITH MASHED POTATOES GRATIN

### PREPARATION

Cut the rabbit in four and marinate with the onion, the garlic, the carrot, the leek, the red wine, the pepper and the thyme and rosemary sprigs for 4 hours. Remove the rabbit, sieve the marinade and reserve the vegetables and the liquid. Dry the rabbit pieces well, coat with flour and brown slightly in a pan with butter and oil. Withdraw and reserve. In the same pan, brown the vegetables of the marinade and the flour, add the ají Amarillo and tomato pastes. Finally, add the liquid of the marinade and the rabbit. Cover with the chicken stock and boil for 2 hours. Debone the rabbit, sieve the sauce and reduce the liquid. Sauté the cut mushrooms and add them to the sauce and rabbit.

**Potato purée:** Cook the potatoes, peel and mash while hot. Place them in a pan and add the butter, the evaporated milk and the cream. Move constantly to make a homogeneous and thick purée. Season with salt and pepper.

**Glazed spring onions:** Peel and clean the spring onions. Place them in a pan with water to cover them, the butter and the sugar. Cook until tender, the water is evaporated and they glaze.

**Glazed rocoto:** Cut the rocotos lengthwise and devein. Blanche in water three times. The fourth time, make syrup with the water and the sugar and place the rocotos to glaze.

In a ring mold, place one serving of red wine rabbit and cover with the mashed potatoes, the Parmesan cheese and butter. Broil. Unmold into a soup dish and accompany with the rabbit sauce, the mushrooms, the pearl onions and the rocoto.

### INGREDIENTS: (SERVES 4)

#### Red wine rabbit

1 rabbit, 2 kg  
1 chopped white onion  
2 garlic cloves  
1 chopped carrot  
1 chopped leek  
1 lt. of red wine  
Whole black pepper grains  
Sprigs of thyme and rosemary  
4 tbsp of flour  
Butter  
Oil  
2 tbsp of aji amarillo paste  
2 tbsp of tomato paste  
Chicken stock  
100 gr of mushrooms  
50 gr of grated Parmesan cheese

#### Potato purée

1 kilo yellow potatoes  
100 gr of butter  
100 ml of evaporated milk  
100 ml of cream  
Salt  
Pepper

#### Glazed spring onions

12 onions  
50 gr of butter  
50 gr of sugar  
200 ml of water

#### Glazed rocoto

4 small rocotos  
1 cup of water  
1 cup of sugar



## "SUSPIRO DE LIMEÑA", ON PORT BISCUITS

### PREPARATION

For the caramel cream, place all the ingredients in a pot, mix well and take to medium heat, stirring constantly with a wooden spoon until it thickens. Sieve and cool.

For the meringue, beat the egg whites until soft peaks form. Place the sugar and the port in a pot at medium heat until the soft-ball stage (112°C to 116°C). Pour the hot syrup in a thin stream over the egg whites and beat until firm. Cool.

For the port syrup, place the sugar and the port in a pot, let it boil, remove and cool.

In a glass, place the lady fingers, soaked in port syrup, top with the caramel cream and decorate with the meringue. Sprinkle with cinnamon.

### INGREDIENTS: (SERVES 4)

#### Caramel cream:

1 tsp vanilla extract  
400 ml of condensed milk  
400 ml of evaporated milk  
5 egg yolks

#### Italian meringue:

3 egg whites  
2 cups of sugar  
1 cup of port wine

#### Port syrup

½ cup of sugar  
½ cup of port wine  
4 ladyfinger biscuits



## CRUNCHY QUINOA TILES FILLED WITH LÚCUMA CREAM, FRESH STRAWBERRIES AND GOLDENBERRIES

### PREPARATION

For the tiles, place the butter, sugar and syrup in a pot at medium heat until it dissolves. Remove from heat and add the flour, beat with a whisk.

Line a baking sheet with a silpat, using a spoon form 8cm circles with the batter and sprinkle with the quinoa. Bake at 180C until golden. Remove each tuile while still hot and with the help of a mold, form the cylinders.

For the filling, process the lúcumá pulp with the dulce de leche, strain and refrigerate.

For the chocolate sauce, place all the ingredients, except the chocolate, in a pot at medium heat. Mix well. Remove from heat, add the chocolate, let it melt and mix.

Fill a pastry bag with the lúcumá cream and fill the tiles. Sprinkle with powdered sugar and serve with the chocolate sauce and berries.

### INGREDIENTS: (SERVES 4)

#### Tuile dough

125 gr of unsalted butter  
125 gr of sugar  
185 gr of simple syrup  
125 gr all-purpose flour  
100 gr of cooked quinoa

#### Lúcumá cream

300 gr of lúcumá pulp  
300 gr of dulce de leche

#### Chocolate sauce

50 gr of water  
60 gr of cream  
5 gr of glucose  
90 gr of sugar  
60 gr of bitter chocolate  
25 gr of cocoa



## PASSION FRUIT SEMIFREDDO, LYCHEE SAUCE AND RASPBERRY JAM

### PREPARATION

For the blondie, melt the chocolate and the butter in a water bath or in the microwave. Add the sugar and the eggs, one by one, mixing with a wooden spoon. At the end, add the flour and mix well.

Empty the batter in a baking pan lined with aluminum paper and bake for 20 minutes at 180 C. Take out of the oven and cool. Cut portions using a ring mold.

For the semifreddo, beat the cream with the confectioner's sugar and reserve. Make syrup with the sugar, 25 milliliters of passion fruit juice and water until covered.

Beat the cheese, the vanilla and 115 ml of passion fruit juice, add the syrup and beat until cool. Add the cream and fold carefully. Take 4 ring molds lined with blondie, pour the mixture on top and freeze for one day. For the sauce, blend and strain the lychee. Take to medium heat and thicken with the cornstarch dissolved in cold water.

For the jam, make a light gold caramel with the sugar, add the raspberries, then the wine and cook in low heat until it reaches the right consistency.

To serve, unmold the semifreddo, cover with the sauce and serve with the jam and the fresh raspberries.

|                                | <b>Jam</b>                    |
|--------------------------------|-------------------------------|
| <b>INGREDIENTS: (SERVES 4)</b> | 125 gr of sugar               |
|                                | 200 gr of raspberries         |
|                                | 25 milliliter of red wine     |
| <b>Blondie</b>                 | <b>Semifreddo</b>             |
| 65 gr of white chocolate       | 200 gr of whipped cream       |
| 55 gr of butter                | 90 gr of confectioner's sugar |
| 130 gr of brown sugar          | 75 gr of sugar                |
| 2 eggs                         | 25 ml of passion fruit juice  |
| 130 gr of self-raising flour   | Water                         |
| <b>Sauce</b>                   | 110 gr of cream cheese        |
| 150 gr lychees                 | 1 tsp of vanilla extract      |
| 1 tablespoon of cornstarch     | 115 ml of passion fruit juice |



## BANANA SPRING ROLLS FILLED WITH CHOCOLATE AND SWEET BEANS, WITH CINNAMON ICE-CREAM

### PREPARATION

For the ganache, heat the cream and pour over the chocolate, let it melt. Mix and set aside.

Cut the bananas in half, coat each pastry sheet with egg, place the banana in the center, and cover with a tsp of ganache and one of sweetened bean purée. Roll.

For the ice cream, place all the ingredients in a pot and bring to medium heat moving constantly until it thickens slightly. Cool and process in an ice-cream machine. Empty in a bowl and freeze. For the sauce, place the sugar in a pot and heat until it melts and turns a light golden color.

Deep fry the spring rolls just before serving, sprinkle with powdered sugar and serve with the cinnamon ice cream and the caramel sauce.

### INGREDIENTS: (SERVES 4)

|                                 |                      |
|---------------------------------|----------------------|
| <b>Spring Rolls</b>             | <b>Caramel sauce</b> |
| 4 small bananas                 | 130 gr of sugar      |
| 1 egg                           | 100 gr of cream      |
| 8 spring rolls dough sheets     |                      |
| <b>Filling</b>                  |                      |
| 100 gr of sweetened bean purée. |                      |
| <b>Ganache:</b>                 |                      |
| 50 gr of cream                  |                      |
| 100 gr chopped bitter chocolate |                      |
| <b>Ice cream</b>                |                      |
| 400 ml of condensed milk        |                      |
| 400 ml of evaporated milk       |                      |
| 5 egg yolks                     |                      |
| 1 tsp of vanilla extract        |                      |
| 3 tbs of ground cinnamon        |                      |



## PISCO PARFAIT AND SOUR LIME SORBET

### PREPARATION

For the meringue, pre-heat the oven to 90C, beat the egg whites until soft peaks form, add the cream of tartar, then a drizzle of sugar and beat until firm. Add the sieved confectioner's sugar, cornstarch and mix using a whisk. Extend on a baking sheet lined with wax paper and bake for one hour.

For the parfait, beat the sugar, water and egg yolks over a water bath until they double their volume. Take the mixture to the beater and continue beating. Hydrate the gelatin with water, strain, and add to the hot Pisco to melt. Add the gelatin to the egg mixture. Finally, fold the cream carefully into the egg mixture.

Serve in Martini glasses refrigerate for four hours.

For the sorbet, mix all the ingredients and process in a nice-cream machine.

For the lime gelatin, mix the lime juice with the syrup and the green coloring. Add the gelatin, hydrated in cold water and melted in the microwave. Empty the gelatin into a square container and refrigerate for three hours. Cut into dices.

Decorate the parfaits with broken meringue chunks, a scoop of lime sorbet and the gelatin dices.

### INGREDIENTS: (SERVES 4)

#### Parfait

75 gr of sugar  
25 gr of sugar  
4 egg yolks  
1 ½ -unflavored gelatin  
50 ml of Pisco  
150 gr of whipped cream

#### Meringue

60 gr of egg whites  
60 gr of sugar  
60 gr of confectioner's sugar  
¼ tps of cream of tartar  
¼ tsp of cornstarch

#### Sorbet

2 cups of lime juice  
2 cups of simple syrup  
Peel of 2 limes

#### Lime gelatin

½cup of lime juice  
½cup of simple syrup  
4 sheets of unflavored gelatin  
Green coloring



## WARM RICE PUDDING CONE WITH PISCO AND RAISIN ICE-CREAM

### PREPARATION

For the cones, cut each sheet of Phyllo pastry in 9 identical rectangles. Paint each cone mold with melted butter and line with the dough rectangle. Repeat five times.

Cut the edges that stick out of the cone and place them in an oven at 180C until golden brown. Remove from the oven, cool and take out of the cone.

For the rice pudding, wash the rice and soak in hot water during one hour. Sieve and cook in water with the orange peel and cinnamon stick for one hour. Make caramel with 400 gr of condensed milk cooking it at medium heat and stirring constantly until you can see the bottom of the pan. Once the rice is cooked mix with the caramel and the rest of the condensed milk.

For the ice cream, blanch the yolks with the sugar. Warm up the milk, mix with the yolks and take to medium heat until it has the consistency of a custard. Sieve, cool and add the Pisco and the raisins.

Process in an ice cream machine.

For the sauce, place the sugar in a pot at medium heat until a golden caramel is formed. Add the warm cream gradually and stir quickly. Remove and cool. Fill the cones with the hot rice pudding, sprinkle with cinnamon and serve with the ice cream and caramel sauce.

### INGREDIENTS: (SERVES 4)

#### Phyllo pastry cones

3 sheets of Phyllo pastry  
Melted butter

#### Rice pudding

150 gr of Arborio rice  
Orange peel  
1 cinnamon stick  
600 ml of condensed milk

#### Pisco and raisin ice cream

5 egg yolks  
½ cup of sugar  
2 cups of whole milk  
¼ cup of Pisco  
¼ cup of chopped golden raisins

#### Caramel sauce

150 gr of sugar  
100 gr of cream



### PISCO SOUR

#### PREPARATION

Place the pisco in a cocktail shaker together with the lime juice, the syrup and the egg white, shake. Add 8 ice cubes and shake vigorously for 10 seconds. Pour into a cold glass. Top with a touch of Angostura bitters.

#### INGREDIENTS:

3 oz. Pisco Quebranta  
1 oz. fresh lime juice  
1 oz. of simple syrup  
1 egg white  
6 ice cubes  
Angostura Bitters



### LIMA SOUR

#### PREPARATION

Place the pisco macerated with sweet lime peel, lemon juice and syrup in a cocktail shaker. Mix. At the end, add the egg whites and mix vigorously for 10 seconds. Pour into a cold glass. Decorate with the lime peel.

#### INGREDIENTS:

3 oz. of pisco Quebranta, macerated with sweet lime peel  
1 oz. lime juice  
1 oz. simple syrup  
1 spoonful of egg whites  
6 ice cubes

### COCA SOUR

#### PREPARATION

Place the pisco macerated with coca leaf, the lime juice and the syrup in a cocktail shaker. Mix. At the end, add the egg whites and mix vigorously for 10 seconds. Pour into a cold glass. Decorate with a coca leaf.

#### INGREDIENTS:

3 oz. Pisco Quebranta, macerated with coca leaves  
1 oz. Fresh Lime juice  
1 oz. simple syrup  
1 spoonful egg whites  
6 ice cubes  
1 coca leaf for decoration

### AGUAYMANTO SOUR

#### PREPARATION

Place the pisco, the golden berry juice, and the syrup in a cocktail shaker. Mix. At the last moment, add the egg whites and mix vigorously for 10 seconds. Pour into a cold glass. Decorate with the golden berry.

#### INGREDIENTS:

3 oz. of Pisco Quebranta  
1 oz. of golden berry juice  
1 oz. simple syrup  
1 spoonful egg whites  
6 ice cubes  
1 golden berry for decoration



## CHILCANO

### PREPARATION

In a highball glass, place the pisco, the lemon juice and the Angostura bitters. Add the ice cubes and top with ginger ale. Decorate with lemon slices scattered inside the glass.

### INGREDIENTS:

2 oz. of Pisco  
1 dash of fresh lime juice  
6 ice cubes  
Ginger Ale  
Drops of Angostura Bitters  
lime slices



## CAPITÁN

### PREPARATION

In a cocktail shaker, mix pisco, vermouth, angostura bitters and ice cubes. Serve in a Manhattan glass, cooled. Decorate with orange peel.

### INGREDIENTS:

2 oz. of Pisco Quebranta  
1 ½ oz. Red Vermouth  
Ice Cubes  
Drops of Angostura Bitters  
Orange peel



### **PISCO MOJITO**

#### **PREPARATION**

Place the spearmint leaves in a highball glass together with the lime juice and sugar. Press them with the help of a spoon or wooden stick.  
Add the pisco, ice and top with sparkling water.

#### **INGREDIENTS:**

2 oz. of Pisco  
2 spoonfuls of sugar  
1 dash of fresh lime juice  
6 spearmint leaves  
6 ice cubes  
Sparkling water



### **ALGARROBINA**

#### **PREPARATION**

Place the ice, pisco, milk, algarrobina and simple syrup in a cocktail shaker. Mix and add the egg yolk. Mix vigorously and sieve. Pour into a short drink glass and decorate with ground cinnamon.

#### **INGREDIENTS:**

1 ½ oz of pisco  
2 oz. evaporated milk  
1 oz. algarrobina syrup  
1 oz. simple syrup  
Ground cinammon  
6 ice cubes  
1 spoonful egg yolk