

## Pisco Sour

By Yílmar García

Ready in 5 minutes

Serves 1

### Ingredients

» 3 oz of pisco » 1 oz of lemon juice » 1 oz of gum syrup » 4 ice cubes » 1 egg white

Pisco Sour is delicious!

## Chilcano de Pisco

By Yílmar García

Ready in 5 minutes

Serves 1

### Ingredients

» 2 oz of pisco » 1 oz of gum syrup » 1 lemon » 5 ice cubes » 5 drops of Angostura bitters

Chilcano de Pisco is delicious!

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## Crema de Maíz

By Yílmar García

Ready in 15 minutes

Serves 1

### Ingredients

» 75g of fresh corn » 10g of huacatay (Peruvian black mint) or other native spices » ¼ onion » Salt (to taste) » 1 egg white



Ceviche

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## Ceviche

By Yílmar García

Prep time 15 minutes

Ready in 15 minutes

Serves 1

### Ingredients

» 100g of white fish (preferably Mahi Mahi) » ½ tsp of salt » ¼ tsp of pepper » 1 oz of garlic sauce with water » ½ cup grated cheddar cheese » 1 oz of ginger and lemon sauce (2 lemons) » Aji limo sauce (to taste) » Cilantro (to taste) » 3 lemons (to finish cooking the fish) » 1 oz of milk

### Directions

1. Cube the white fish
2. Add salt, pepper, garlic sauce (made with 2 ounces of water), ginger sauce made with lemon, aji limo sauce, and cilantro
3. Add onion and 3 lemons along with milk.
4. Serve with toasted corn or sweet potato.

Ceviche is delicious!

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## Aji de Gallina

By Yílmar García

Prep time 30 minutes

Cooking time 15 minutes

Serves 2

### Ingredients

» 100g of shredded chicken (boiled) » 10 oz or 1 cup of chicken broth » 2 red onions, one cut into large pieces and caramelized, the other julienned » 40g of peanuts » 40g of saltine crackers » 3 cloves of garlic » 6 oz of milk » 2 boiled eggs » 2 boiled potatoes

### Directions

1. Make the sauce in a blender with the caramelized yellow chili pepper, the onion, and 3 cloves of garlic, then add the broth or chicken stock along with the crackers and peanuts.
2. Cook the sauce made in the blender and add the shredded chicken with 6 ounces of milk.
3. Place the rice, potatoes, and boiled egg on the plate.
4. Serve the prepared sauce (aji de gallina) on top of the potatoes.

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Rick Gray

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1. First add to the tenderloin the salt, pepper, and cumin, followed by garlic sauce, vinegar, soy sauce, and Oztion.
2. Marinate for 20 min.
3. Fry the tenderloin until the desired doneness, then flambe with pisco 3 times for searing.
4. Add the onion, tomato, and yellow chili pepper (julienned).

### Directions

to taste  
» 100g of tenderloin » 2 yellow chili peppers (julienned) » 1 oz of vinegar » 2 oz of soy sauce » 1½ tsp of salt » ½ tsp of pepper » ½ tsp of cumin » 4 oz of garlic sauce » 6 oz of Oztion sauce » 2 tomatoes (leaf cut) » 2 onions (leaf cut) » 1 oz of pisco (for flambe) » A portion of potatoes and rice

### Ingredients

Serves 1

Cooking time 45 minutes

Prep time 15 minutes

By Yílmar García

## Lomo Saltado

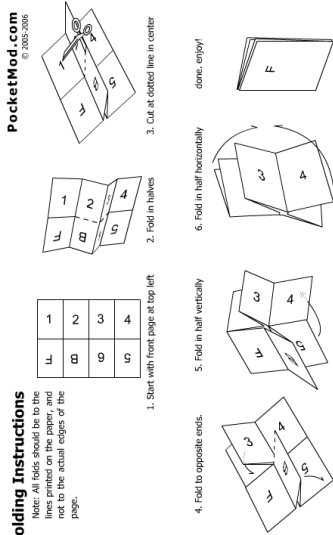


Lomo Saltado

1. Flambe once more until the onion and tomato are browned.
2. Plate rice and french fries.
3. Serve the tenderloin on top of the potatoes.

Lomo Saltado is delicious!

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### Folding Instructions

Note: All folds should be to the lines printed on the paper, and not to the actual edges of the page.

## Traditional Peruvian Recipes