

Cooking Lesson Program (Deluxe Peruvian Experience)

Step 1: The Introduction

Our Chef will provide an introduction to Peruvian culinary culture touching on the history, biodiversity and geography of the subject while also explaining the different concepts and gastronomical theories surrounding it.

Step 2: The Exotics

Because of its tropical location, Peru is home to many tropical fruit varieties and during this step we will have the opportunity to enjoy sweet, acidic and semi-sour seasonal fruits.

Step 3: Colors, Aromas and Textures

Our interpretive "Market" space provides all of the products one may find at the local San Pedro Market but in an organized, clean and safe manner. This is a concentrated space with Peruvian potato varieties, diverse types of aji peppers, corn and quinoa amongst many other products.

Step 4: A Sea of Flavors

Our first dish will be a delicate Peruvian ceviche made using fresh coastal fish with a mix of local ingredients that make it unique and unforgettable.

Step 5: Pisco O'Clock

During this step we will enjoy Peru's prized liquor while learning its intriguing history. To finish this step we will prepare our Pisco Sour and Chilcano de Pisco.

Step 6: WOK-ing Time

After the demonstration and instruction given by our Chef all of the participants will prepare their Lomo Saltado utilizing wok sautéing techniques. We will then enjoy our meal and provide the recipes of the dishes prepared during the class.

Important Information:

- Private Cooking Class is at 9:00 am. From Monday to Saturday (subject to date availability).
- Private cooking class doesn't include Pisco tasting and the cocktailery is demonstrative.
- The class provides a number of small bite appetizers prepared by our restaurant chefs that will help provide a more complete Peruvian gastronomical experience.
- The menu can be adapted to dietary needs such as vegetarian, vegan, celiac and allergens.

