

Ceviche

Leche de tigre (citrus-based spicy marinade):

25 gr garlic = 1 head of garlic

350gr fish stock = 1 box of fish stock

30 gr red onion (only use the outermost 5 layers) = 1 red onion

30 gr celery = 1 bunch of celery

40 gr white fish = about ¼ pound of very fresh fish

350 gr lime juice (fresh squeezed) = about 12 limes

20 gr salt

5 gr MSG = 1 container, found in the Asian section of most grocery stores

10 gr Aji Amarillo - Peruvian chili, the puree (not spicy) can be purchased on Amazon

8 gr cilantro stems = 1 bunch of cilantro

6 gr ginger = 2" fresh ginger

150 gr ice = a few ice cubes

Blend all ingredients together for 20-30 seconds and strain through a fine mesh strainer. Use the ice to cool and dilute the strained *leche de tigre* to get rid of the harshness of the lime juice.

Fish:

Large dice sushi grade fluke or snapper (must be high quality as it will not be cooked).

Sweet potato:

Cook until just tender, let cool, peel, and slice into rounds.

To finish:

Cooked sweet potato = 1 sweet potato

Cancha (or corn nuts) = 1 package

Minced cilantro to taste = use some from above

Fish

Leche de tigre

Put everything in a bowl together and enjoy.

Causa

2 pounds of yellow potatoes

1/2 cup vegetable oil

3 tablespoons Aji Amarillo (use from first recipe)

Salt and pepper to taste

Chicken or tuna salad (I like to make mine a bit lighter than most by using fresh lime juice with the mayo or even making my own mayonnaise)

1 avocado

1 -2 tomatoes

2 hard-boiled eggs

1 cup of pitted Kalamata olives

Method: cook the potatoes in a pot of salted water starting from cold until fully cooked. Strain and cool. Once cold, mash with the oil, Aji Amarillo, salt, and pepper.

Layer potato, avocado, chicken or tuna salad, sliced tomato, and a final layer of potato. Finish with hard-boiled eggs, and kalamata olives on top.

Feel free to use a sauce to accompany it. We prefer Crema de Aji or Huancaína. These sauces can be found on Amazon. The brand Tari is the best one and is great with a lot of things, which is why we always have it in our fridge.