



Les Marmitons
NEW JERSEY

Aperitif: Pisco Sour

Yield 4 servings: REPEAT 5 Time for 20 servings

7 ½ oz Pisco

½ cup Simple Syrup

2 ½ oz lime juice

1 egg white

Ice

Angostura bitters

In a blender place the Pisco, simple syrup and the lime juice. Blend for 15 seconds on high, add ice and blend on high for an additional 30 seconds. Add the egg white and blend for another 30 seconds.

Transfer to a pitcher and serve immediately in highballs or wine glasses, place a couple of drops of angostura bitters in the middle of the foam of each glass. Enjoy!



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First Course: Choritos a la Chalaca

Yield: 20 servings

INGREDIENTS:

40 mussels (preferable New Zealand type, they are bigger and come already cooked, frozen)
4 red onion chopped as finely as possible
4 cup peeled seeded and finely diced tomato
4 cup fresh corn kernels, cooked

1 cup seeded and finely diced red pepper
4 seeded and finely diced jalapeno
4 tsp aji Amarillo paste
Juice of 20 limes
4 tbsp canola oil
4 tbsp chopped cilantro

Steam mussels gently, removing from the steamer as they open to prevent overcooking, discard any that do not open. Allow to cool. Finish cooking if using frozen mussels that are partially cooked..

Place mussels on the half shell on a serving platter.

In a small bowl combine the onion, tomato, corn kernels, red pepper, jalapeno. Add the lime juice, Aji Amarillo paste, salt and pepper. Add the canola oil and the chopped cilantro. Let the flavors develop for 5 minutes.

Check and adjust seasoning if necessary and then place 1 tablespoonful on each mussel. Serve immediately.

You can buy frozen Aji Amarillo and make a paste by soaking overnight and blend it with canola oil and salt.

Or you can buy the already made Aji Amarillo paste at any ethnic supermarket such twin city. Sometimes they also sell Peruvian ingredients in Wegmans, Woodbridge.



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Second Course: Fish Ceviche

Yield 20 servings

5 lb tilapia or any firm flesh fish
4 red onion in very fine slices (Julienne)
4 Jalapeno, seeded and chopped finely
4 garlic clove crushed and finely chopped
Juice of 40 limes or more if necessary (squeezed right before preparation)
Salt

To serve:

Cut corn in half and boil

Boil or Roast the Sweet Potato

Cut fish into bite size pieces.

Rinse cut onions and let drain well.

In a large bowl, mix together fish with onion, season with salt and add garlic and jalapeno.

Add the lime juice and toss.

Check seasoning and if more lime juice is necessary.

Add chopped cilantro.

Serve Ceviche immediately garnish by sweet potato, fresh cook corn and leaves of lettuce.



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Third Course: Aji de Gallina with Shrimp **20 Servings**

12 ea whole chicken breasts	1 cup olive oil
72 jumbo size shrimp, peeled and deveined	1 cup chopped walnuts
1 cup vegetable oil	1-1/3 cup parmesan cheese
4 medium chopped white onion	Salt and pepper to taste
12 glove garlic, chopped	<u>Garnish</u>
28 tbsp aji mirasol paste	10 cups cooked rice
2 loaf slice white bread without the crust	20 yellow potatoes
8 cups chicken stock, hot	20 hard boil eggs, sliced (could be Cornish eggs)
6 cup evaporated milk	40 Black Olives

Preparation:

Roast or boil chicken breast. Once cooked, let them cool. Shred the chicken into bite-size pieces.

Crumble the bread, soak in the milk and mix in the blender.

In a large heavy pan, heat vegetable oil and sauté onion until translucent, then add garlic and aji mirasol paste, cook well. Add the soaked bread mixture, adjust seasoning. Cook for another 10 minutes, then add slowly, in parts the hot chicken stock, stirring constantly. Add stock each time the sauce thickens. While stirring constantly, add the olive oil and the shrimp.

Finally add the shredded chicken, parmesan cheese and walnuts. If sauce is too thick, add a little more stock while stirring gently in order not to mash the chicken. Simmer for 10 minutes. Season with salt and pepper.

Served hot accompanied by rice and yellow potatoes. Garnish with black olives and hard boiled eggs.



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Dessert Course:

Mazamorra Morada

4 medium peeled pineapple	6 oz dried apricots
4 large apple	6 oz prunes
4 stick cinnamon	4 cup + 4 tbsp sugar
12 cloves	12 oz sweet potato flour or cornstarch
8 lbs purple corn (found in twin city stores)	Ground Cinnamon
Water	Juice of 8 limes

Soak the dried fruit for ½ hour.

Wash and peel the pineapple and apple. Do not discard peels. Wash purple corn and detach the kernels from the cob. In a medium pot, place the purple corn and the fruit peels with the cinnamon stick and the cloves, pour water to cover and bring to a boil.

Boil for at least 20 minutes or until the liquid has taken a deep purple color. Strain liquid and put aside a small amount to cool. Return the corn mixture to the rest of the liquid and boil again for a few more minutes until the corn kernels start to burst open. Remove corn and strain liquid again through fine mesh or fine strainer.

Dice the pineapples and apples, add the soak dry fruit to the purple corn liquid and then add sugar and the diced fresh fruit. Bring the mixture back to a boil. In a small bowl dissolve the cornstarch thoroughly in the previously reserved cold corn liquid, and stir into the fruit mixture. Lower the heat and cook, stirring with a metal spoon, until the mixture thickens, about 15 to 20 minutes. Stir in the lime juice and remove from the heat. Pour into individual cups and let it cool. Served dusted with ground cinnamon.