



*Les Marmitons*  
**NEW JERSEY**

## Passion Fruit Sour

20 Servings

<p>5 cup sugar 2-1/2 cup water 20 ounces (2-1/2 cup) Pisco 10 ounces (1-1/4 cup) fresh, frozen, or bottled passion fruit juice</p>	<p>Juice of 5 lime 5 egg white 50 large ice cubes (or about 5 cup crushed ice)</p>
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### Preparation:

1. Make sugar syrup: Put sugar and water in a pot and bring to a boil. Boil for 2 minutes, remove from heat, and let cool.
2. Measure pisco into blender. Add passion fruit juice and lime juice.
3. Add sugar water, ice cubes, and egg white.
4. Blend until mixture is frothy and the ice is completely crushed and blended.
5. Serve immediately in small tumblers.

**Note:** Some bottled passion fruit juices have a lot of added sugar, so you might need to decrease the amount of sugar syrup to compensate.



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## Chicha Morada

20 servings

<b>14 lbs purple corn on the cob</b>	<b>skin on</b>
<b>10 cinnamon sticks</b>	<b>14 qts water</b>
<b>7 cloves</b>	<b>Sugar to taste</b>
<b>4 pineapple, finely diced, skin reserved</b>	<b>Juice of 10 limes</b>
<b>7 quince (you can substitute with 7 granny smith apples), quartered with</b>	<b>4 apple, finely diced</b>

Remove the corn from the cobs and wash everything thoroughly. In a tall, pot place the cobs, corn, cinnamon sticks, cloves, skin of the pineapple and quince or cooking apples, then add the water. Bring to a boil and cook for 5 minutes over medium high heat, then lower the heat to medium-low and simmer for about 1 hour. When the kernels have burst, remove pot from the heat, strain and let cool.

Once the liquid cools, transfer to a glass pitcher and add sugar to taste, lime juice and the chopped pineapple and apple. Served fully chilled, adding ice if desired



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## **Tiradito de Pescado**

20 servings

<b>20 halibut filets (about 5 1/2 oz each)</b> <b>Juice of 50 limes</b> <b>5 piece ginger (about 1/2" size)</b> <b>10 stalk celery with leaf</b> <b>5 garlic clove</b> <b>1-1/4 cup cilantro</b> <b>5 tbsp aji Amarillo deveined</b> <b>Salt</b>	<b>Garnish:</b> <b>Roasted Sweet Potato</b> <b>Peruvian Corn Kernels</b> <b>Star anise</b>
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Slice the fish very thin, sashimi style, and place in a dish with the strips overlapping each other.

In a blender, put the lime juice, inger, celery, garlic, cilantro and aji Amarillo. Blend well. Strain and pour on top of fish 5 minutes before it is served. Garnish with cilantro leaves, sweet potato and corn kernels.

To cook the corn kernels:

In a small pot on medium heat, boil water with a piece of star anise and a pinch of sugar. When water boils, add corn, cook for about 30 minutes.



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## Quinoto

**Yield: 20 servings**

<b>10 cups quinoa</b>	<b>2-½ lb wild mushrooms</b>
<b>15 cups hot water</b>	<b>4 cup Pisco</b>
<b>1-1/3 cup canola oil</b>	<b>2-½ cup vegetable or chicken stock</b>
<b>5 large white onions, small diced</b>	<b>1-2/3 cup heavy cream</b>
<b>15 garlic cloves, minced</b>	<b>15 Tbs parmesan cheese, grated</b>
<b>10 Tbs annatto powder</b>	<b>Salt and pepper</b>
<b>1-¼ lb pancetta</b>	

Rinse the quinoa under cold water in a fine meshed strainer to remove any dirt or impurities. In a large-sized pot add the quinoa and the water. mix both ingredients together well and bring to a boil. Reduce the heat, leave uncovered and simmer until the water is absorbed and the quinoa looks fluffy.

Drain the quinoa well and spread out on baking sheet to dry.

In a large skillet, heat the canola oil, add the onions and sauté until translucent. Add the garlic, annatto powder and pancetta, mix well for about 3 minutes. Add mushroom and cook for another 3 minutes.

Add Pisco and cook for 2 minutes, add cooked quinoa, stock and heavy cream. Just before serving add parmesan cheese and season with salt and pepper.



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## **Seco de Cordero**

### **Braised Lamb Shanks with Peruvian Spices**

**Yield: 20 servings**

<b>2 fresh leg of lamb (about 5-6 lbs ea) or deboned leg of lamb</b>	<b>3 Chicha de Jora or corn beer</b>
<b>1 Tbs salt</b>	<b>3/4 cup canola oil</b>
<b>1 Tbs pepper</b>	<b>2-1/4 cup cilantro puree + 3/4 cup</b>
<b>3 medium red onions small diced</b>	<b>1-1/2 cup beef stock</b>
<b>18 Garlic cloves, puree</b>	<b>Salt and Pepper</b>
<b>6 medium tomatoes, small diced</b>	<b>Garnish:</b>
<b>1 cup cilantro chopped</b>	<b>4 lb green beans</b>
<b>6 tbsp Aji Amarillo Paste (blanched Aji Amarillo blended with oil)</b>	<b>Fried Yuca slices</b>
<b>1 Tbs cumin</b>	
<b>1 Tbs dried oregano</b>	
<b>1 Tbs paprika</b>	
<b>2 tbsp red wine vinegar</b>	

**Preparation:**

Wash and trim lamb legs, deboned if necessary, pat dry and season with salt and pepper, set aside. In a blender, mix red onions, garlic, tomatoes, chopped cilantro, aji Amarillo paste, cumin, dried oregano, paprika, vinegar and corn beer. Pour the mix over a glass or non reactive bowl. Add the lamb and mix in with the blended ingredients. Cover bowl and refrigerate to marinate for at least 1/2 hour.

Remove bowl from refrigerator and remove only lamb from bowl. Reserve the marinade. Roll the lamb for a roast and tie with twine. In a large deep pan, heat canola oil on medium heat and sear in the lamb roulade until golden brown in all sides. Remove the lamb, in the same pot, slowly add the marinade and cook for about 3 minutes. Add 2-1/4 cup of Cilantro Puree, mix in with marinade and cook for another 2 minutes. Add beef stock and bring to a boil, once boiled bring lamb roast back to pot and simmer for 45 minutes. After 45 minutes of simmering, when meat is tender, add the additional 3/4 cup cilantro puree.

Served immediately with white rice, garnish with Yuca slices.



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## Picarones

**Yield: 20 servings**

<b>Dough recipe</b>	<b>8 cups oil</b>
<b>28 cups of water</b>	<b>2 tsp salt</b>
<b>5 tbsp fennel seeds</b>	
<b>2 stick cinnamon</b>	<b>Syrup Recipe</b>
<b>2 tbsp cloves</b>	<b>4 cups dark brown sugar</b>
<b>1 lb peeled and chopped pumpkin</b>	<b>4 cups white sugar</b>
<b>2 lb peeled and chopped sweet potato</b>	<b>2 fig leaf (if possible)</b>
<b>8 tbsp sugar</b>	<b>4 cinnamon sticks</b>
<b>2 egg, lightly beaten</b>	<b>2 tbsp cloves</b>
<b>6 tbsp fresh yeast</b>	<b>4 cups water</b>
<b>4 cups self rising flour</b>	<b>2 Orange peel roughly chopped</b>

Fill a large pot with 28 cups of water and bring to a boil with the fennel seeds, cinnamon sticks and cloves. Lower heat to medium and simmer for 10 minutes. Strain to remove the spices but keep aromatic water. Bring water back to the pot and add chopped pumpkin and sweet potato, cook until tender for 10-15 minutes.

Strain, reserving 4 cups of the cooking liquid and let cool. Pass the cooked sweet potato and pumpkin through a fine mesh sieve. Cool the puree.

In a small bowl combine the reserved water, sugar and yeast and let stand in a draft free place to prove for 10-15 minutes.

Place the strained sweet potato mixture in a large bowl, add the salt, yeast mixture and egg and blend thoroughly with your hands. Fold in the flour and continue to stir vigorously with your hands to make a soft, smooth dough which doesn't stick to our hands. Place the mixing bowl in a warm, draft free place, cover with a dam cheese cloth and leave to rise for 45 minutes or until mixture has doubled in volume.

## Syrup preparation

Combine the brown sugar, white sugar, cinnamon sticks, cloves, orange peel, fig leaf and water in a medium sized saucepan. Cook over low heat for 20-25 minutes, stirring occasionally until the mixture thickens to a syrup. Strain.

## To Fry the picarones:

In a large deep pan or deep fryer, heat the oil to 325F. form one tablespoon of the dough into a ring shape and fry until golden. Repeat until all dough is used, rinsing your hands from time to time in ice water to make dough rings more manageable. Remove picarones from hot oil with a slotted spoon and drain on kitchen paper. Served immediately with the syrup on top.

Note: you can also process the dough mixture in a food processor or bread machine for 10 minutes on speed level 2. to make good picarones the dough must be elastic.