



Les Marmitons

NEW JERSEY

March 2026 Event

Chef Diana Rodriguez - Sabor Peru, Cauldfield,

First Course: Papas Rellenas (Stuffed Mashed Potato Balls. Some stuffed with chicken & some with beef)

Second Course: Ensalada de Pulpo (Peruvian Octopus Salad)

Third Course: course Arroz con Marisco...The Peruvian Paella & Traditional Peruvian Pollo a la Brasa (Peruvian Roasted Chicken) Marinaded in Panca Sauce

Fourth Course: Dessert Churros with Manjar Blanco



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**1st Course: PAPAS RELLENAS(STUFFED MASHED POTATO
BALLS)**

Serves 30

OUTSIDE: Mashed potatoes to get ready to fill

- 11 lb potatoes
- 5 eggS, size L and olive oil as needed
- 1.25 teaspoon salt
- .75 teaspoon ground black pepper

Final Prep

- 5 egg, size L, beaten
- 5 cup all-purpose flour
- .75 teaspoon salt
- 5 cup dry bread crumbs
- oil for deep frying

Filling

- 10 tablespoons olive oil
- 10 cloves garlic, minced
- 5 onion, finely diced
- 5 red bell pepper diced
- 3 LBS ground beef with 5tbsp soy sauce
- 5 teaspoon ground cumin
- 2.5½ teaspoon sweet paprika powder
- 1.25 cup dry white wine, water or beef stock for deglazing
- 12 eggs, size L, boiled
- 1.5 teaspoon salt, to taste
- .75 teaspoon ground black pepper

Instructions:

Make mashed potatoes

FOR THE FILLING: Place olive oil in the pan and sauté meat with onion,soy sauce, bell pepper and dry ingredients mixed together. Once cooked and chilled dice boiled eggs and add to mix and stuff into mashed potatoes that were divided into 6 parts equally. Rolling into a ball and coat.

FINAL PREPARATION: coat the stuffed potatoes then fry until golden brown



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2nd Course: Tiradito De Pescado (Peruvian Sashimi)

Serves 30

3.75kg fish , thinly sliced *Always select good quality, freshly caught fish to ensure that it can be eaten raw. It's also important to keep the fish cold in the refrigerator until ready to prepare. ** For vegetarians and vegans : sliced mushrooms are a popular choice to replace fish. As well as artichoke, eggplant, or avocado.

7 1/2 large sweet potato

7 1/2 ears of sweet corn

Juice of 60 key limes

525g ají amarillo (yellow chili) paste

15 cloves garlic

7 1/2 handfuls of cilantro

7 1/2 small ají limo (red Peruvian chili pepper), thinly sliced

Salt and pepper to taste

Instructions:

Cut the sweet potato into ½ inch circles. Then boil until soft (8-10 minutes)

Boil the choclo (20 minutes) or sweet corn (3-5 minutes).

Combine the lime juice, ají amarillo paste, garlic, and cilantro in a blender. Then blend these together until smooth. Add salt and pepper to taste. Tip: To ensure smoothness, pass the mixture through a sieve.

Arrange thinly sliced raw fish (or veggie alternative) and pour the sauce on top.

Accompany with sliced sweet potato and choclo or sweetcorn kernels.

Add sliced ají limo to taste.



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3rd Course: Arroz Con Mariscos: Perfect Peruvian Seafood Paella & Pollo a La Brasa (Peruvian Style)

Serves 30

Arroz Con Mariscos: Perfect Peruvian Seafood Paella

3 3/4 pounds seafood mix fresh, if possible
45 large scallops
45 clams or mussels
3 3/4 pounds squid
7 1/2 small crab
11 1/4 pounds white long grain rice cooked
1 7/8 cups parsley finely chopped
7 1/2 tablespoons garlic paste
7 1/2 onion red, finely chopped

7 1/2 medium tomato
7 1/2 small red bell pepper diced
3 3/4 cups peas
1.41 cups ají panca chilli paste
1.41 cups ají amarillo chilli paste
1.41 cups tomato paste
15 limes
1.88 cups olive oil
11 1/4 cups crab and mussel broth or seafood broth
Salt and pepper to taste

Instructions:

Place the crab and the mussels in a pot and fill with cold water until just covered. Boil for 15 minutes. Set aside, reserve the broth to use later.

Place the seafood mix, scallops and squid into an empty pot, cover with boiling water and let it soak in the water for 5 minutes. Remove the water. (It's very important to only let it sit for 5 minutes, if you leave it for longer the texture of the seafood and squid especially can become rubbery.)

Heat a frying pan over a high heat, add the olive oil and fry the chopped onion, ají panca chilli paste, ají amarillo chilli paste, tomato or red bell pepper and tomato paste. Fry for 5 minutes, or until golden.

Add the seafood to the mix

Add seafood broth and cook for 10-12 minutes over medium heat.

Put this seafood mixture in a large pot with the previously cooked rice, stirring it well to ensure all of the ingredients are evenly distributed and the flavor of the sauce has soaked into the rice.

Place generous portions on each diner's plate, each with half a lime and some chopped parsley sprinkled on top. We hope you enjoy your Peruvian arroz con mariscos!

Pollo a La Brasa (Peruvian Style)

Pollo a La Brasa (Peruvian Style)	7 1/2 Tbsp oil - any oil you like
22 1/2 lbs whole chicken	7 1/2 Tbsp ají panca paste
22 1/2-37 1/2 cloves garlic, crushed or grated	7 1/2 Tbsp ají amarillo paste
1 7/8 cups dark beer	2 1/2 tbsp ground cumin
15 Tbsp low-sodium soy sauce	2 1/2 tbsp dried oregano
15 Tbsp apple cider vinegar	2 1/2 tbsp dried rosemary
7 1/2 Tbsp lime juice	sea salt
	pepper

Instructions

Spatchcock chicken and lift the skin off slightly from the meat to create pockets for the marinade (see video for instructions).

Add all marinade ingredients to a bowl and whisk until creamy in consistency.

Add part of the marinade into the pockets created between meat and skin, then place the chicken into a ziplock bag and pour the rest of the marinade into the bag. Close the bag airtight removing excess air and then squish the marinade around to distribute it evenly. Place in the fridge for at least 2 and up to 12 hours.

Remove the chicken from the fridge and preheat the grill to 400F. (See blog post for oven roasting instructions).

Once hot, add the chicken cut side down and breast side up close to but not on direct heat. Pour the remaining marinade in the bag over the chicken and close the grill to maintain the heat. Grill for 30-35 minutes or until the center of the thickest part of the breast registers 145-150F internal temperature on a meat thermometer.

Flip the chicken onto the breast side and put it on direct heat for 2 minutes or until golden. Remove the chicken from the heat and let it rest for 10 minutes before cutting into it.



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4th Course: Churros

Serves 28

7 cup water 1 cup white sugar 3-½ teaspoon salt 1 cup vegetable oil	7 cup all-purpose flour vegetable oil for frying 4 cup white sugar, or to taste 7 teaspoon ground cinnamon
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Instructions

Combine water, sugar, salt, and vegetable oil in a large saucepan and place over medium heat. Bring to a boil and remove from the heat.

Stir in flour, stirring until mixture forms a ball.

Heat oil for frying in a deep fryer or deep pot to 375 degrees F (190 degrees C). Transfer dough to a sturdy pastry bag fitted with a large star tip.

Carefully pipe a few 5- to 6-inch strips of dough into the hot oil; work in batches so you don't crowd the fryer.

Cook until golden; use a spider or slotted spoon to transfer churros to paper towels to drain.

Combine 4 cups sugar and cinnamon. Roll drained churros in cinnamon and sugar mixture.

Manjar Blanco:

400 g evaporated milk

400 g condensed milk

Instructions

Put the milks in a pot on low heat and move with a spatula until it thickens. Don't stop moving or the milk will stick to the bottom and burn.

It must look thick in the pot: if you run the spatula across the mix it should take a lot of time (5 seconds) before the base of the pot gets covered again. Then out of the pot it will thicken even more as it cools.

This is a dipping sauce for the Churros.