



**Les Marmitons**  
**NEW JERSEY**

*September 2024 Event*

*Chef Diana Rodriguez - Sabor Peru, Cauldfield, NJ*

*1st Course: Ceviche*

*2nd Course: Chicken Causa*

*3rd Course: Beef Slatalo Lomo with Chaufa*

*4th Course: Churros with Manjar Blanco*



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## 1st Course: Ceviche

**Serves 28**

<b>10 pounds very fresh and good quality fish (Sea bass or halibut)</b>	<b>7 aji amarillo peppers, cut in half, without seeds and deveined</b>
<b>6 red onion, very thinly sliced (best when semitransparent)</b>	<b>4 bunch of fresh cilantro</b>
<b>7 cup freshly squeezed lime juice, from about 70 limes</b>	<b>Salt to taste</b>
	<b>6 heads red leaf</b>
	<b>28 Tbsp cancha (toasted corn)</b>

### Preparation of ceviche:

Cut the fish into small cubes, place in a glass bowl

Dissolve 1-1/2 cup of salt in 20 cups of very warm water add onions, leave onion submerged while you prepare the rest of the ingredients.

Mince the cilantro and habanero.

Place the cubes of fish, cilantro and hot peppers in a glass bowl and pour the lime juice over the ingredients.

Using your hand remove the onions from water and squeeze as much liquid as possible from the onions, add onions to the mix.

Cover and refrigerate for about 10-15 minutes.

Taste the fish ceviche and add additional salt if needed.

Use a slotted spoon to remove the fish and onions from the lime juice mix and place in a serving bowl, sprinkle with olive oil and finely chopped cilantro.

Serve immediately with your choice of sides and garnishes. Peruvian ceviche is typically served on a lettuce leaf with corn, (Andean style corn nuts) and sweet potato. We are using lettuce and corn nuts.

Let it rest in a cold container.



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## 2nd Course: Causa

Serves 28

<ul style="list-style-type: none"><li>• <u>For the yellow chilli paste*</u></li><li>• 1000 g Peruvian yellow chili fresh or frozen</li><li>• <u>For the potato base</u></li><li>• 2000 g Yukon gold potatoes</li><li>• 16 tbsp canola or vegetable oil</li><li>• 4 tbsp lime juice</li><li>• 360 g yellow chilli paste from above</li><li>• salt and pepper to taste</li></ul>	<ul style="list-style-type: none"><li>• <u>For the chicken layer</u></li><li>• 1000 g chicken breast</li><li>• 24 tbsp mayonnaise</li><li>• Salt and pepper to taste</li><li>• <u>For the avocado</u></li><li>• 8 avocados sliced</li><li>• Salt and pepper to taste</li><li>• <u>To garnish</u></li><li>• 28 Hard-boiled quail eggs</li><li>• Baby rocket leaves</li></ul>
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### Instructions

Instructions

#### Yellow chilli paste

Cut off the head of the chillies and cut them in half lengthwise.

Using a small knife, remove the seeds and veins.

Place in a pot with cold water and boil for 10-15min or until you can easily peel the skin off. You should be able to rub the skin at a corner and it should easily peel by pulling.

Remove the chillies from the water, peel and blend. If your blender needs a bit of liquid, add a drizzle of vegetable oil, just the minimum amount to help your blender.

Reserve what you need for the recipe and you can freeze the rest for up to 6 months.

### **For the potato base**

If you're using Peruvian yellow potatoes (ideal) or Yukon Gold then peel them and remove the eyes. Cook in salted cold water over medium heat. Don't let it go on to a rolling boil or the outside will disintegrate before the centre cooks. We take them out once you can easily pierce them with a knife. Don't let them overcook or they will start to disintegrate.

Pass the potato through a potato ricer while it's still hot (it gets tough when it's cold!).

Add all the other ingredients and mix until homogeneous. Taste and adjust the salt level if necessary.

### **For the chicken layer**

Place the chicken in a pot with cold, salted water. Let it come to a boil over medium-low heat. Don't let it come to a rolling boil or the meat could become tough. Cook it for 15-20min from the moment it starts to boil. It shouldn't be pink if you cut into it. Remove it from the water and shred it.

Mix the chicken with the mayonnaise, salt and pepper.

### **Assembly**

Line a sheet pan with parchment paper. Using 3" diameter rings, place a few tablespoons of the potato inside a ring and flatten with a spoon.

On top, layer a few slices of the avocados and season with salt and pepper.

Then, make a layer with the chicken and flatten it.

Finish with another layer of potato. Carefully unmold, over the parchment paper and refrigerate for at least 2 hours,

Garnish on top with a boiled quail eggs and baby rocket leaves.



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### **3rd Course: Beef Lomo Saltado with Caufa Fried Rice**

**Serves 28**

<b>126 ounces sirloin steak cut into strips or cubes</b>	<b>3.5 cup beef stock</b>
<b>7 red onion chopped into chunky slices</b>	<b>28 tbsp soy sauce</b>
<b>14 tomatoes chopped into 8 slices</b>	<b>28 tbsp plain vinegar</b>
<b>7 ají amarillo chili pepper sliced finely, veins and seeds removed</b>	<b>Handfuls of cilantro leaves</b>
<b>7 tsp fresh garlic paste</b>	<b>1.75 tsp oregano ground</b>
<b>14 tbsp olive oil</b>	<b>7 tsp black pepper freshly crushed</b>
<b>77 ounces thick potato slices, ready for frying</b>	<b>7 tsp cumin ground</b>
<b>2 Gallon Vegetable oil for frying</b>	<b>salt to taste</b>

**Instructions:**

Prepare a deep fryer. Fry the potato slices in the vegetable oil and set aside until needed.

Cut the sirloin steak into strips or cubes. Marinate them in the cumin, salt, the 4 tablespoons of vinegar, a tablespoon of olive oil, black pepper and the soy sauce for 10 minutes before cooking.

Bring a tablespoon of olive oil to a very high heat in the wok. Strain and remove the steak strips from the marinade, and fry them over a high heat for around 4-5 minutes or until sealed.

Add the onion, ají amarillo chilli pepper and the garlic paste to the wok. Fry for 1 minute whilst continuously moving the wok, and add the beef stock.

Add the tomatoes and fry the ingredients in the wok for 30 seconds. Finally add the ground oregano and French fries, tossing everything together for another 10 seconds in order to integrate all the ingredients.

Serve immediately with Caufa Fried Rice and decorate with a few cilantro leaves. Sit back and enjoy the flavors of timeless classic of Peruvian cuisine!

# Chaufa Fried Rice

**serves 28**

<p><b>30 eggs scrambled and then roughly chopped</b></p> <p><b>15 cups cold cooked white rice. Cook the rice in chicken broth or chicken base like Better than Bouillon instead of water</b></p> <p><b>3 cup onions diced small</b></p> <p><b>12 garlic cloves minced</b></p> <p><b>6 whole red bell pepper diced into small pieces</b></p> <p><b>3 cup thinly sliced green onions plus the white parts</b></p> <p><b>salt and pepper for taste</b></p> <p><b>18 tbsp vegetable oil</b></p>	<p><b><u>Soy sauce mix</u></b></p> <p><b>0.75 cup soy sauce</b></p> <p><b>1.5 tsp sesame oil</b></p> <p><b>12 pinches cumin</b></p> <p><b>1.5 tsp ground ginger (only add it if you are not using fresh ginger) if using fresh, use 1 tablespoon and cook it with the fresh veggies</b></p> <p><b>6 pinch of sugar</b></p>
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## **Instructions**

Heat the oil in a large skillet over medium high heat. Add the red bell peppers and onions. Saute until softened, about 6 minutes. Right before the peppers and onions are done add the fresh ginger ( if using fresh ginger) and green onions, Saute for a minute. Add the chicken and carefully mix well and cook for a couple minutes or until cooked through.

Add half the rice. Mix well then add the rest of the rice. Mix well. Add the soy sauce mixture. Mix well then add the chopped scrambled eggs. Toss. Season with salt and pepper.



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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.