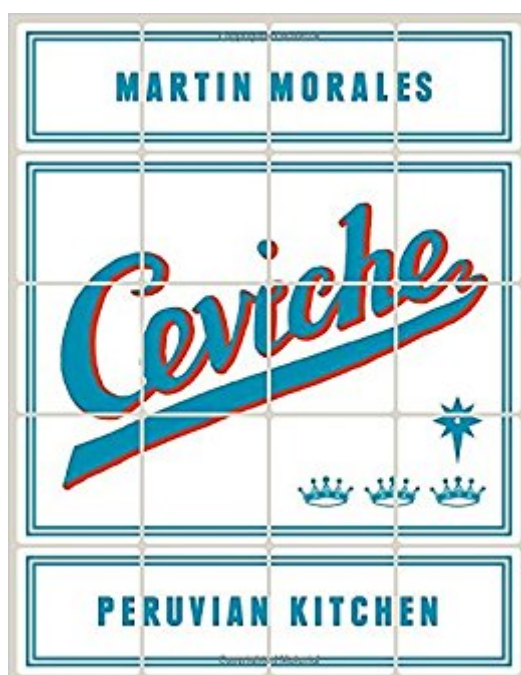


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Ceviche: Peruvian Kitchen: Authentic Recipes For Lomo Saltado, Anticuchos, Tiraditos, Alfajores, And Pisco Cocktails



Synopsis

The first major Peruvian cookbook published for a US audience, featuring 100 recipes from the owner of London's critically acclaimed restaurant Ceviche. Flavor-driven and captivating, Peruvian dishes are unique and familiar at the same time. This cuisine combines native ingredients that are becoming increasingly popular in their own right (such as quinoa and amaranth) with Spanish, Italian, Chinese, and Japanese techniques and ingredients to create fresh, multicultural gourmet dishes that appeal to America's ravenous taste for ethnic food. From sizzling barbecued beef anticucho skewers, superfood salads featuring quinoa and physalis, and piquant ceviche to airy giant choclo corn cakes and lucuma ice dessert, *The Peruvian Kitchen* will be the first authoritative cookbook to bring the delicious dishes from Peru's lush jungles, Andean peaks, and seaside villages to US kitchens.

Book Information

Hardcover: 256 pages

Publisher: Ten Speed Press (May 27, 2014)

Language: English

ISBN-10: 1607746417

ISBN-13: 978-1607746416

Product Dimensions: 7.7 x 1.1 x 9.9 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 47 customer reviews

Best Sellers Rank: #83,973 in Books (See Top 100 in Books) #21 in Books > Cookbooks, Food & Wine > Regional & International > Latin American #39 in Books > Cookbooks, Food & Wine > Regional & International > International

Customer Reviews

WINNER, FOOD BOOK OF THE YEAR -The Sunday Times, UK"Peruvians, as Paddington Bear fans will recall, like to keep their food under their hats. In *Ceviche*, Morales lifts the lid on his native cuisine, which is considered by Escoffier as among the best in the world. His book is a delight. Between stunning tiled covers, Morales sets off the eponymous delicacies of marinated raw fish with more comforting dishes, plus the frisky, pisco-based cocktails he serves at his restaurant in Soho. Not that these are tricky, chef-level recipes: it is mainly simple, homely stuff."-The Sunday Times, UK

A cook since the age of 11, MARTIN MORALES was a founding member of Apple iTunes and Disney's youngest-ever board member (he launched Miley Cyrus and the Jonas Brothers as head of Disney Music). He opened Ceviche restaurant in Soho in February 2012 to wide acclaim:Â Time OutÂ made it their Restaurant of the Week upon opening and named Morales's Don Ceviche recipe the top dish in London for 2012. Visit cevicheuk.com.

Fantastic cookbook. I've been to Peru many times and adore Peruvian cuisine. My litmus test for a Peruvian cookbook is the recipe for lomo saltado. If you're not familiar with lomo saltado...then yeah, you definitely need a Peruvian cookbook...like I was saying, if you're not familiar, lomo is a stir fry dish of beef, onions and tomatoes served with fries and rice (as I always tell people, it's not a real Peruvian meal unless there's at least two starches on the plate). Lomo is iconic because it represents the melting pot of Peruvian cuisine, the influence of immigrants such as the Chinese and the adoption of techniques (stir fry) and ingredients (soy sauce) alongside traditional Peruvian ingredients (like aji amarillo and yellow potatoes). You will see this dish at every chifa restaurant in Peru. You will see this dish at the crappiest little roadside shack and in the finest of restaurants. Lomo is lomo. You gotta get this dish right. And if you get this dish right, you probably got everything else right.Ceviche: Peruvian Kitchen has the best lomo saltado recipe bar none. It's perfect. And that's really all you need to know.If you'd like to check out a more high-brow, less practical cookbook, of course pick upÂ The Art of Peruvian Cuisine, Vol. I

My family lived in Peru for many, many years and fell in love with the country, the people, and the food. Peruvian foodstart a conversation with anyone who has spent time there, and the talk will turn to the wonderful food. One of the most iconic dishes is ceviche so i was delighted to see it offered in several local eateries. I am always disappointed with the results.My son found this book originally and left me to spend a nostalgic afternoon reading and dreaming of papas a la huancaína, lomo saltado, and, of course, a proper ceviche. We prepared several of the dishes while I was visiting and they were excellent. So I just had to buy the book for my sister (and for myself, too). I can't wait to see what happens next!

After going to their restaurant in Soho with my daughter and being introduced to their fabulous, fresh Peruvian dishes, I had to get the book! It did not disappoint! Some of the recipes take a little time to prepare but absolutely worth the effort!! I have made many of the recipes at home, for friends and dinner parties including Mixed Seafood & Fish Ceviche, Octopus & Huachana Sausage Skewers

(substituted Chorizo), Peruvian Beef Stir Fry, Heritage Potatoes with Uchucuta Sauce, Octopus in Olive Sauce, Mackerel Tiradito, Salmon Tiradito and their signature dish Don Ceviche. Every one turned out perfectly - testament to their great recipes and combination of wonderful ingredients.

In addition to being beautifully produced, the book contains in the front matter a wealth of information about the country and its cuisine. I found all the traditional recipes I wanted, as well as some great 'fusion' recipes that Martin Morales has invented. It was fun just reading it, and even better when I tried the recipes. Of course, the "hook" is that great cover that takes the reader back to a cevicherÃ- a in Barranco with the white tile walls (and flies!). Love it.

great recipes, looking forward to trying the restaurant one day.

This book contains both popular and innovative Peruvian recipes. They are well laid out, simple, healthy, delicious, and all-around fun to cook. Peruvian cooking isn't supposed to be intimidating or overly complex and neither is this book. The book is artful and works as well on the coffee table as it does in the kitchen. You will enjoy it.

Ceviche is an amazing collection of Peruvian recipes. The history of how the author started his adventure with food is interesting and the pictures are mouth watering. I will need a conversion table handy because the measurements are in grams.

Great new recipes! I was drawn to this book because of the great cover concept (I'm a sucker for good design), but I now love it because of the great recipes. All very light and fresh-tasting, just labor-intensive enough for those who love to spend time cooking.

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