



CEVICHE ANDINO & PISCO SOUR

'Community Through Cooking'

CEVICHE ANDINO

RECIPE:

INGREDIENTS:

Ceviche Andino

- 1 lb Chilean sea bass, cubed
- 1 red onion, thinly sliced
- 1 sweet potato, peeled & cubed
- 1 avocado, cubed
- 4 tbsp coriander oil
- ¼ cup pistachios, chopped

Coriander Oil

- 4 tbsp olive oil
- ¼ tsp coriander

Rojo Tiger's Milk

- 12 limes, squeezed
- 3 slices ginger, chopped
- 3 cloves garlic, crushed
- ½ tsp coriander
- 2 tsp rojo chili paste
- ½ tsp salt

Rojo Chili Paste

- 3 red finger chilis, minced
- 3 cloves garlic, crushed
- ¼ white onion, minced
- 1 tbsp olive oil
- salt

While living in Lima, Peru, Amanda & I fell in love with the country's classic seafood dish, ceviche. This recipe comes from the world-famous Peruvian restaurateur and chef, Martin Morales, and his colorful cookbook: Andina.

Start by boiling a pot of water (lightly salted) and throw in the sweet potato cubes for 8 minutes. While that's cooking, prepare the tiger's milk. First, combine the lime juice, ginger, garlic and coriander. Stir occasionally and let the flavors marry for at least 10 minutes.

Next, create the rojo chili paste. In a small frying pan, heat up the olive oil on low-medium heat. Sauté your white onion for 7 minutes; then toss in the red chilis & garlic and sauté for another 3 minutes. Season with a pinch of salt and then purée in a food processor (or finely chop with a knife if you don't have a food processor or blender 😊).

Return to your tiger's milk and strain out the pieces of ginger and garlic. Add 2 teaspoons of your rojo chili paste and a ½ teaspoon of salt. Whisk until evenly mixed.

Then, thinly slice your red onion and place in a bowl of ice water (this removes the sulfur compounds and bitterness). Take your sea bass cubes and place in the tiger's milk. Pat dry your onion slices and add them to the ceviche along with the sweet potato & avocado cubes. Gently toss as to not break up the avocado and potato pieces.

In a separate bowl, mix together your olive oil and a ¼ teaspoon of coriander. Serve your ceviche in a small bowl, drizzle the coriander oil on top and garnish with the chopped pistachios.

-Al



PISCO SOUR

RECIPE:

INGREDIENTS:

Pisco Sour

- 3 oz pisco quebranta
- 1 oz lime juice
- 1 oz simple syrup
- 1 egg white
- bitters
- ice

Simple Syrup

- 1 cup water
- 1 cup sugar

Garnish

- lime wheel

Tools

- cocktail shaker
- snifter

Whether you're sitting on a Peruvian beach or watching the snow come down in Chicago, this pisco sour recipe is only a few short steps away from keeping you company.

Create your simple syrup by combining equal parts water and sugar in a saucepan. Bring to a boil and stir until the sugar completely dissolves. Place the mixture in the fridge for an hour to cool.

Combine the pisco quebranta, lime juice, simple syrup and egg white in your cocktail shaker with a handful of ice. Shake it up!

Pour the pisco sour into your glass and add 3 drops of bitters, placing a lime wheel on the rim for a nice finishing touch. Enjoy!

-Al

