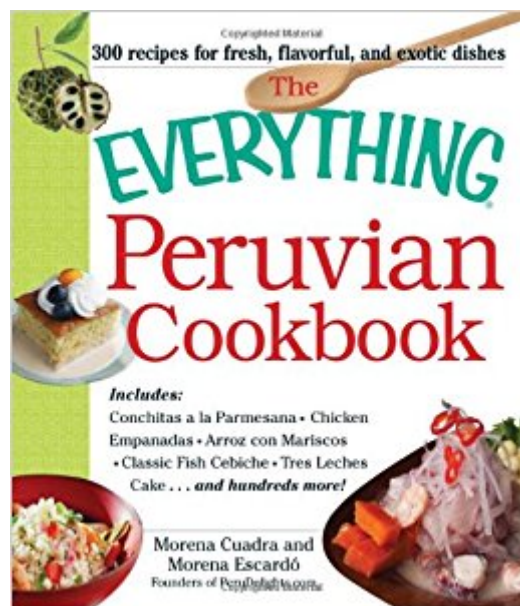


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The Everything Peruvian Cookbook: Includes Conchitas A La Parmesana, Chicken Empanadas, Arroz Con Mariscos, Classic Fish Cebiche, Tres Leches Cake And Hundreds More!



Synopsis

Add some spice to your cuisine! From delicious dips to exotic entrees and desserts, The Everything Peruvian Cookbook is the perfect introduction to the latest culinary trend that is sweeping the food world. Peruvian cuisine is popping up in cities all over, and now popular food bloggers Morena Cuadra and Morena Escardo will teach you how to make these exciting dishes right at home! You'll find recipes for 300 vibrant, flavorful dishes, including: Tamale-style quinoa stew, Aji de gallina, Lima bean tacu tacu, Yemecillas acarameladas (Candied Egg Yolk Confections), Pisco sour. The Everything Peruvian Cookbook is filled with eclectic and unique recipes that come from the native Quechua culture, and Spanish, African, Japanese, and Chinese cooking traditions. With this cookbook on hand, your guests will be begging for seconds!

Book Information

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Customer Reviews

My wife is from Peru, and I gave this to my wife and a copy to my Mom. It is in English so "Gringos" like me can understand the recipes and ingredients. I am familiar with Peruvian food and I love it!!!!!! It even has a section for vegetarian recipes for those so inclined. According to my wife, who is from Lima, the recipes are very authentic and represent the taste of Peru very well. If you are looking to try Peruvian cuisine, which is finally being internationally recognized for its diversity, taste, and variety, this is a good book to own. Or, you could marry a Peruvian like me...but be careful, get ready to either join a gym or change your wardrobe, the food is so delicious!!!!!! Viva El Peru!!!!

OK, so I'm biased. Although a "gringa", I've lived in Peru and Ecuador and visited many other Latin

American countries. Of all these countries, Peru, IMO, has the finest, tastiest cuisine. I learned to cook in Latin America, moving south of the border straight from university, but I can't say I learned all 300 of these recipes living there. This book has an excellent selection of sweet, savory, and spicy dishes and now I can add to my repertoire. Most of the ingredients for these recipes are available here but in some areas of the U.S. it will be more difficult to get hold of Peruvian corn (I can get it frozen in my local Latin American market) and rocoto and yellow hot peppers. My market does have rocoto paste and yellow pepper paste (and I've seen that has these available for purchase also) but some recipes may need the fresh peppers and they're really not to be found. I've found that Scotch bonnet or habanero peppers can be substituted for the yellow pepper, but there's nothing that compares to a fresh rocoto. (Don't even think of using some Mexican pepper for this.) But almost all the other ingredients for Peruvian cooking are easily accessible. Super food, super recipes. If you're an adventurous cook but are not familiar with Peruvian food, don't pass up this opportunity to prepare some really great meals. Edited on 4/17/2014 to add: I suppose nothing in life is perfect. The recipe for "pastel de choclo" on page 44 is authentic but I suggest adding 1-2 cups of finely shredded cheese such as 6 Cheese Italian to make it even tastier and of a better texture. I've always made it that way and my Peruvian husband is quite happy with my version. Without the cheese, the recipe is too much like pudding.

A lot of great recipes, but without the pictures one simply just can't get inspired. This is great for those that have tried a few of these delicious dishes and now wish to recreate that magic at home.

I owned several peruvian cookbooks and this one did not dissappoint. I took 1 star off only because it does not have many pictures. I like when the pictures are next to the recipe and not just in the middle of the book like this one with only a few photos.

I own three other Peruvian cookbooks, including one gotten there, and like this best. There's a history of Peruvian cuisine, a good glossary at the back explaining things like the differences between the several common types of aji (chile peppers), and it covers a wide range of recipes, techniques, ingredients. The recipes are just detailed enough, well organized; just read through all the way before starting. The recipe for yucca fries is better than my other books and made a better version. Of course, in the US the main problem is getting ingredients of good quality, fresh like in Peru, or even finding them at all. There could be more simple recipes for various vegetables, but after eating in Peru it really does reflect their cuisine; there are few two or three ingredient dishes.

There aren't as many photos as other books, but that's OK because trying to replicate what idealized (photo-styled) dishes should supposedly look like is less important than getting the taste right. Numerous good quinoa recipes. Try the Lima-style Rice with Pork--yummy.

Had so many great Peruvian recipes I didn't even know about! Love! I just wish the book had more pictures.

Wonderful recipesThis book has a great display of everyday Peruvian recipes. They are not only homey but delicious and easy to make. So far I've made potatoes with ocopa sauce; the best chocolate cake ever, very moist and intensely chocolatey; and the salsas chapter is fun and colorful, with the right amount of chili peppers to spice up any dish. Congrats on the book! This will be by my side in the kitchen for a long time!

Amazing recipes, everything is perfectly explained and very detailed. The recopilation is representative, you will find recipes from different regions of Peru. What I like the best is that the recipes are made from scratch, as we cooked at home. Highly recommended: causa, arroz con pollo, bolitas de nuez and suspiro a la limena.

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