

Peruvian
Cooking Lab



CUSCO



**Cooking
Class**

Description

Peru is not only an exceptional tourist destination; it is also a true culinary paradise, recognized worldwide as one of the best gastronomic destinations. Have you ever wondered why Peruvian food is so special? Here's your chance to find out!

In our Peruvian Cooking Class, you will immerse yourself in the rich and vibrant cuisine of Peru. Throughout the session, you will not only cook some of the country's most iconic dishes, such as Lomo Saltado and Causa, but we will also explore together the origin and preparation of pisco sour, a drink that is sure to capture your palate.

Our classes offer a fascinating mix of flavors and techniques that reflect the diversity and depth of Peruvian cuisine. From indigenous ingredients to unique cooking methods, each recipe we prepare together is a window into Peru's rich culture and tradition.

Join us on this culinary adventure and discover for yourself why Peruvian food has captured the hearts and tastes of gourmets around the world. Get ready for an experience that will delight your senses and enrich your love of cooking!

Discover our activities

- **Peruvian gastronomy classics**
- **Cook an Authentic Ceviche + a Peruvian Pisco Sour**
- **Traditional market + Cooking classes**
- **Making Sour + Chocolate Tasting**

Peruvian gastronomy classics

Our 3-hour event begins with a welcome followed by an introduction to pisco, exploring its history and varieties. Participants will learn how to prepare an authentic pisco sour under the guidance of our expert bartender, with the opportunity to taste their own creation.

We will continue with a hands-on causa limeña workshop, where everyone will customize and prepare their own version of this traditional dish. The experience will culminate with an interactive cooking session to prepare lomo saltado, learning sautéing techniques before enjoying the dish they have cooked.

The event concludes with a question and answer session, providing an opportunity to discuss what has been learned and share impressions of the dining experience.



Schedule

Morning: 09:00am - 12:00 pm
Afternoon: 03:00 pm - 06:00 pm

Duration

03 Hour Activity

What is prepared

Fruit

Try 4 seasonal fruits, Aguaymanto, Chirimoya, Pitahaya, prickly pear.

Causa

Layers of mashed potatoes seasoned with Peruvian aji amarillo, lime and stuffed with chicken, vegetables or quinoa.

Lomo Saltado

Lomo Saltado is thin sirloin steak sautéed in a wok with onions, tomatoes and chiles, traditionally served over french fries and accompanied by rice.

Pisco Sour

The key components of the Pisco Sour will be explained to the attendees: pisco, lemon juice, egg white and sugar syrup, emphasizing the characteristics of each ingredient and its influence on the flavor of the cocktail.

Chocolate Tasting

They will taste a variety of different types of chocolate.

Pricing:

- Web published price: 55 USD

Confidential Pricing:

- For 2 – 3 persons: 40 USD per paxs
- For 4 – 6 persons: 37 USD per paxs
- For 7 – 10 persons: 35 USD per paxs

Includes:

- Professional Chef
- Professional Bartender
- English or Spanish speaking guide.
- Pisco Sour
- Lomo Saltado
- Causa Limeña

Does not include:

- Transportation not included
- Extra expenses

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Cook an Authentic Ceviche + A Peruvian Pisco Sour

This is a Peruvian cooking class where you will learn how to cook these two delicacies that all Peruvians will die for: Ceviche and Pisco Sour. Get ready to enjoy, savor and be happy! Our chefs and team will make your day unforgettable!



Schedule

Morning: 09:00am - 01:00 pm
Afternoon: 03:00pm - 07:00pm

Duration

02 Hour Activity

What is prepared

Ceviche

Small pieces of fresh fish marinated in lime juice, spring onions, cilantro, cooked sweet potato and corn, mixed with or without hot peppers.

Pisco Sour

The key components of the Pisco Sour will be explained to the attendees: pisco, lemon juice, egg white and sugar syrup, emphasizing the characteristics of each ingredient and its influence on the flavor of the cocktail.

Pricing:

- Web published price: 42 USD

Confidential Pricing:

For 2 - 3 persons: 30 USD per paxs
For 4 - 6 persons: 27 USD per paxs
For 7 - 10 persons: 25 USD per paxs

Includes:

- Professional Chef
- Professional Bartender
- English or Spanish speaking guide.
- Pisco Sour
- Ceviche

Does not include:

- Transportation
- Extra expenses

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Traditional market + Cooking classes

Participants will meet at the Plaza de Armas, where our guide will be waiting for them. From there, we will head to the San Pedro Traditional Market for a tour of this vibrant space. During the tour, we will explain typical products and their uses in Peruvian cuisine, as well as enjoy a tasting of local fruits and other selected products. We will also buy the necessary ingredients for our cooking class, choosing between preparing Lomo Saltado or Ceviche according to the participants' preference.

After the visit to the market, we will move to the kitchen where our cooking class will take place. For approximately two hours, participants will learn and apply the necessary techniques to cook the selected dish. The experience will culminate with the tasting of the lunch that the participants have prepared, offering a moment to share impressions and enjoy the flavors that make Peruvian cuisine unique.

We will conclude the activity with a brief session to answer any questions and a cordial farewell, inviting participants to take away not only flavors and knowledge, but also unforgettable memories of this experience.



Schedule

Morning: 09:00am - 12:00pm
Afternoon: 03:00pm - 06:00pm

Duration

03 Hour Activity

Que se prepara | Ceviche

Small pieces of fresh fish marinated in lime juice, spring onions, cilantro, cooked sweet potato and corn, mixed with or without hot peppers.

Lomo Saltado

Lomo Saltado is thin sirloin steak sautéed in a wok with onions, tomatoes and chiles, traditionally served over french fries and accompanied by rice.

Pricing:

- Web published price: 45 USD

Confidential Pricing:

- For 2 - 3 persons: 30 USD per pax
- For 4 - 6 persons: 27 USD per pax
- For 7 - 10 persons: 25 USD per pax

Includes:

- Professional Chef
- English or Spanish speaking guide.
- Lomo Saltado or Ceviche
- Fruits
- All the ingredients

Does not include:

- Transportation
- Extra expenses

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Making Sour + Chocolate Tasting

In the "Making Sour" class, participants will begin with a warm welcome at our designated location. Our expert bartender will introduce the history of the Pisco Sour, highlighting its origin in Lima in the 1920s and how it has become one of Peru's most iconic cocktails.

The key components of the Pisco Sour will be explained to attendees: pisco, lemon juice, egg white and sugar syrup, emphasizing the characteristics of each ingredient and its influence on the flavor of the cocktail. This will be followed by a professional demonstration of how to prepare the Pisco Sour perfectly, teaching the correct technique to balance the strong alcohol of the pisco, the acidity of the lime juice and the sweetness of the syrup.

Then, participants will have the opportunity to prepare their own Pisco Sour, choosing between making a Single, Double or "Cathedral" cocktail. Under the supervision and advice of our bartender, everyone will mix their drink and then taste it, sharing impressions and experiences with the rest of the group. We will continue with the tasting of 4 types of Chocolate.

The activity will conclude with a question and answer session, allowing participants to clarify doubts and share their thoughts about the experience, followed by the farewell and transfer back to the hotel.



Schedule

Morning: 12:00am - 03:00pm
Afternoon: 06:00pm - 08:00pm

Duration

01 Hour Activity

Pricing:

- Web published price: 18 USD

Confidential Pricing:

- For 2 - 3 persons: 35 Soles per pax
- For 4 - 6 persons: 32 Soles per pax
- For 7 - 10 persons: 30 Soles per pax

Includes:

- Professional Bartender
- English or Spanish speaking guide.
- Pisco Sour
- Chocolate

Does not include:

- Transportation
- Extra expenses

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It is important to consider the following:

It is the agency's duty to consult with passengers and inform Peruvian Cooking Lab about dietary restrictions prior to the tour date, at least 24 hours in advance. With such anticipation, the menu can be adapted and the passenger will be able to receive the full experience.

Peruvian Cooking Lab is not responsible for complaints and will not make last minute changes to the menu provided on the tour due to lack of information from the agency. In case of additional costs, these will be assumed directly by the passenger.