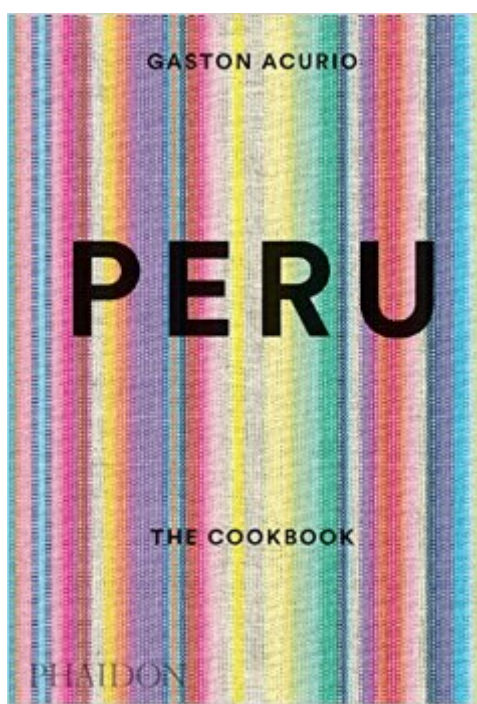


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Peru: The Cookbook



Synopsis

The definitive Peruvian cookbook, featuring 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio. One of the world's most innovative and flavorful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the "next big thing." Peruvian restaurants are opening across the United States, with 20 in San Francisco alone, including Limon and La Mar. Acurio guides cooks through the full range of Peru's vibrant cuisine from popular classics like quinoa and ceviche, and lomo saltado to lesser known dishes like amaranth and aji amarillo. For the first time, audiences will be able to bring the flavors of one of the world's most popular culinary destinations into their own kitchen.

Book Information

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (77 customer reviews)

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Customer Reviews

I ask Emilia Terragni, Phaidon's Queen of Cookbooks, Phaidon's co-publisher, to read on and tell me, who did you delegate this project to? Who chose LINGOLEAF for translation of this very important book in the lives, not only of Gaston Acurio, but of every Peruvian in Peru and abroad? I am Peruvian, a mestizo, I have a passion for cooking and I love cookbooks! It is like an obsession for me, always trying to find the best and the latest cookbook published about the ethnic cuisines I am interested in! Been cooking for my family for more years than I want to remember and here I am giving a very opinionated impression of this particular book which I still love to have, regardless of my thoughts about it. I love Gaston Acurio Jaramillo for all that he has taught us Peruvians! Si se puede! Yes you can! He is a fine and very good example of what the new generations of Peruvians

can do with their future and a source of constant inspiration for all of us! He has integrity, resourcefulness, ideas and leads us on the ways that have to be trodden if we think we have a vision of success for ourselves. That if you have a dream you can materialize that dream if you work hard, have the right partner of course, and the right mom. I believe intensely that both his wife, Astrid, and his mother, were and still are, hopefully, powerful influences in his life and thus share his success. But, you see, I believe that others involved in this project had a sloppy, unfocused, unorganized attitude and working methods and have done him "un flaco favor..." this time. And this makes me angry! PERU: THE COOKBOOK, is not a bad book. It is great if you look at it from other angles that I cannot, at this moment, even guess.

Just received this cookbook at my doorstep so the following comments are based on the contents of the cookbook and NOT on the actual recipes. I'll get cracking on trying some of these recipes to the T and then update my review. My first impressions: PROS: 1. This cookbook has almost every recipe you will find in your typical Peruvian restaurant in the US. Lomo saltado, arroz con mariscos, arroz con pollo, parihuela, seco de cordero, tacu tacu, chupe de camarones, etc. If you had an amazing dish at a Peruvian restaurant and wondered how they made it, this book might clue you in. 2. If you are familiar with Peruvian food, then you probably love all the random sauces they present to you. This book has a lot of them like creme de rocoto (red sauce), haucatay sauce (the infamous green sauce), Tiger's Milks, etc. Might be worth the price of admission for this section itself. 3. There are a lot of variations of dishes including Japanese variations. Maybe you are in the mood for traditional parihuela soup (ciopinno type of soup). This book has that version and a Japanese version of it along with different versions of chifa fried rice and saltados for example. CONS: 1. This cookbook may not be the best suited cookbook for people who can't source Peruvian ingredients like aji amarillo (yellow chilli), aji panca, chicha de jora very easily as most of the recipes call for Peruvian ingredients. Some of the ingredients are not well translated. For instance the book references yellow chillis which might cause some confusion if you didn't know the author meant specifically aji amarillo yellow chillis. It's best you have some experience cooking Peruvian food or familiar with the ingredients (hint: google it). 2.

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