



TASTE OF PERU

Culinary Tour

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Be part of the new gastronomic revolution and experience world-class cuisine with renowned Peruvian chefs...





Ceviche

Why Peru:

“Peru has become a new and popular culinary destination” (featured in Newsweek, NY Times and Rachel Ray) and Magical Cuzco Tours was the first operator to offer a complete Culinary Tour. Our tour mixes a taste of native, “criolla” and traditional food with the trendy fusion food through demonstrations, cooking classes and tasting menus. All of this is wrapped up within a framework of history and culture that explains every part of the tour and helps our guests understand the origin of all these great tastes.

About our company:

Magical Cusco Tours is a Peruvian-US travel company that specializes in unique tours to Peru. Our tours are highly customized to the needs and goals of our passengers and we provide the best service in the market. We are a family owned and operated business, and we take care of our clients from the time they arrive to the

time they depart, like we would our own family. We have the experience operating at the highest level of tours in Peru. We place a total premium on developing fully customized high-end tours even if that means sacrificing volume. We customize every tour we sell. Depending on the level of interest of our clients, we make

the tour more or less culinary but while always maintaining our standards, which compete with any high-level culinary tour around the world. We work with all the best Chefs in Peru and more importantly our experience managing this tour allows us to provide the best service in large or small groups.

Create your own tour

You can choose from any of these activities to create your own Culinary tour. One of our experts will help you to put together an itinerary that fits your expectations and budget. Choose from a 10-day culinary experience to a half-day cooking class or a culinary weekend. We also have a special option for vegetarians, where the culinary experience is just as amazing. This tour offers a unique mixture of cooking classes from top chefs, meals at the best restaurants and of course tours of major destinations.



Green tamales

Culinary Meals: Fusion Cuisine

Peruvian Fusion at Astrid y Gaston: Traditional Peruvian dishes fusion with new techniques at latin america's most famous restaurant

Author's Fusion at Rafael: Rafael uses the best available ingredients to create pieces of art

Amazon Fusion at Malabar: Chef Pedro Miguel Schiafino prepares Peruvian Fusion with jungle ingredients

Nikkei at Costanera 700: A complete fusion of Japanese and Peruvian ingredients and techniques from the Chef who trained Nobu.

Novoandina at Map Café-Cuzco: Fusion style with Andean Ingredients

Japanese-Peruvian at Toshiro's: Japanese style cooking with Peruvian ingredients: sushi with a twist

Mediterranean-Novoandina at Cicciolina Cuzco: Mediterranean style cooking with Andean ingredients

Mediterranean-Peruvian at La Gloria: Mediterranean style cooking with Peruvian ingredients at the restaurant recently voted Lima's best

Peruvian Cooking Classes

Pachamanca: Learn the ancient Incan technique of cooking a complete meal under rocks and dirt buried in the ground (with a special ceremony to bless the food)

Demonstration of Local Vegetables: Learn about Peruvian vegetables and their uses in the recipes

Introduction to Peruvian Cuisine: Learn to prepare the most classic Peruvian staple dishes

Pisco Tasting: Taste all the varieties of Pisco and learn to make a Pisco Sour

Pisco Vineyard Visit: Learn how Pisco is distilled and how the different varieties are made

Classic Cusquenian Class-Cuzco: Learn to prepare a classic Andean lunch

A day with a Chef: Spend a day with a Chef and learn where and how he finds his secret ingredients

Ceviche Festival: Learn to prepare Ceviche and "Tiradito" (Carpaccio Style). Demonstration and Hands-on with a famous local chef

Classical Culinary Experiences

Lunch at "puerta cerrada": Experience the best ceviche "behind closed doors" with Chef Wong (featured on Rachel Ray). No menu: Chef dictates the daily fare

"Tea Time" at La Bomboniere: Share with Peruvians the tradition of eating a "lonche"

Home Style Cooking at Hacienda Huayocari Cuzco Enjoy home-style cooking in a colonial style hacienda

"Criolla" Lunch at El Rincon que no conoces: Enjoy the best Criolla lunch at "the corner restaurant that you don't know"

Market Visit & Fruit Festival: Visit a local market and enjoy tasting exotic fruits

Fiesta Restaurant: Explore Peruvian Northern cuisine and discover new ingredients and flavors

Culinary and Grocery Shopping: Shop for recipe books and ingredients to prepare Peruvian dishes at home

Dessert Festival al La Trattoria di Mambrino: A sweet lovers dream with the most famous pastry chef Sandra Plevisani

Chicha morada



Cooking classes



Pisco





ALL TOURS INCLUDES:
English speaking guide,
translator for all cooking
classes when need it,
recipes of all classes &
Companion Book, bottle
of Pisco, Copa Riedel,
transportation to all tours
and events and surprises
everyday.



Pachamanca

Market

Day 1

Basics of the Peruvian Cuisine Private City Tour & Pisco Night & Amazon Fusion Dinner

Basics of the Peruvian Cuisine (class/tasting/lunch): Spend the morning at Le Cordon Bleu, Peru and have the best teaching chefs introduce you to the quintessential basics of Peruvian Cuisine. They will teach you how to prepare Causa Limena, Arroz con Pato, Lomo Saltado, Suspiro a la Limena. **** Culinary Aspect:** In this class you will learn how to prepare the classic Peruvian dishes, which are popular in Peruvian homes and restaurants around the world. From selecting the ingredients to actually preparing the dishes, this class will teach you the best of the popular local fare. *Private City Tour of Lima will follow.*

Pisco Tasting at Malabar: Pisco is Peru's national drink and a liquor so versatile that can be drunk alone or mixed with fruits from which we make amazing "Pisco Martinis. You will learn to prepare these drinks and the traditional Pisco Sour. Tasting good Pisco is like tasting wine; the sommelier will explain the different kinds of Piscos. After this, Chef Pedro Miguel Schiaffino will present his cuisine using jungle ingredients in a 5-course tasting dinner. **** Culinary Aspect:** In this class, our sommelier will teach you about the history of pisco, how is distilled, the many varieties of Pisco and the different tastes and uses of each. The Amazon Fusion dinner will open your mind to new tastes and your soul to new experiences.

Day 2

Market Visit/ Fruit Festival & Ceviche Festival & Museum Tour & Peruvian Fusion Dinner

Market Visit & Fruit Festival: Start your day with a visit to the market to taste a wide selection of exotic fruits. This market is informal and a great way to experience a little bit of the Peruvian culture in its daily life. In the Market you can find the best variety of vegetables and fruits in the country, including exotic products from the Andes and the Jungle. In all Peruvian markets, "el regateo" is a common practice, it means asking for a discount and negotiating the price with each vendor or even ask for a "Yapa" (something for free with your purchase, one extra lime or one extra potato) **** Culinary Aspect:** In this visit you will have the chance to personally experience the richness of Peruvian natural resources. You will envy the luck of Peruvian Chefs to have such a huge variety of conventional and exotic fruits, vegetables, and seafood to choose from to create new and innovative dishes.

Ceviche Festival (hands-on class/tasting/lunch): Cucho La Rosa, will lead you on this journey into the famous Peruvian dish, Ceviche. He has taught most of the leading chefs in Peru and is considered the master in the preparation of Ceviche. Chef Cucho will teach you how to make a Traditional Ceviche, a Seafood Ceviche and a "Tiradito" which unlike ceviche, does not include onions. **** Culinary Aspect:** This class will give you the experience and all the knowledge needed to prepare the best cebiche as well as the confidence to prepare your own. *Museum Tour in Lima will follow.*

Peruvian Fusion at Astrid & Gaston: This dinner will present the Peruvian Food in a fusion form. You will learn new and creative ways to present our traditional dishes. A seven-course tasting dinner specially prepared by Gaston Acurio at one of the best restaurant in Lima.

Day 3

Trip to Cusco & City Tour

Novo Andina dinner at MAP Café: The MAP Café specializes in "Novoandino" food which is the mix of native ingredients and rescued recipes with innovative techniques to create new and inventive dishes. This is a five-course tasting dinner. *A City Tour of Cusco preceded this dinner.*

Day 4

Machupicchu Tour

Guided tour of Machupicchu, the Lost City of the Incas. The focus today is on the incredible Machupicchu, recently selected as one of the new seven wonders of the world.



Cooking classes

Machu Picchu

Day 5
Sacred Valley Tour & Vegetable Demonstration & Class

Lunch at Hacienda Huayocari & Vegetable Demonstration: You will taste a variety of “home-made” regional traditional dishes prepared everyday in Cusquenian households. We will also have a guided visit to the ranch and a vegetable demonstration. You will learn, touch and taste some of the main vegetables farmed in this area and its various uses including the huge varieties of potatoes and Andean vegetables. *The sacred valley tour started before this lunch and ends thereafter with a visit to the Pisac Market.*

Classic Cusquenian Class (class/tasting/lunch): This class will give you an overview of a typical Cusquenian meal and present many important Andean ingredients such as the Quinoa, Tarwi, Saucó and Olluco. You will travel back to Incas times through the use of some of their cooking techniques.

Day 6
Back to Lima & Pachamanca & Lonche “Tea Time”

Pachamanca: A piece of land is chosen. A pit is dug out. Stones are placed in and around the pit. Firewood is lit which must be kept burning for two hours. A variety of meats previously seasoned and wrapped in banana leaves are set in the middle bed of the pit. Then sweet potatoes, yuccas, potatoes, cheeses are added; as well as an air-tight clay pot containing drumsticks, rice and peppers. Ingredients are organized by cooking time and covered with banana leaves and earth. Pachamanca is accompanied with Picarones, a sweet, ring-shaped fritter with a pumpkin base; often served with a molasses syrup as a dessert **** Culinary Aspect:** This class will give you a hands-on class on how to make a Pachamanca. You will learn the basic technique for heating up the stones as well as specific cooking times for each ingredient.

Peruvian Lonche at “La Bomboniere”: Lonche is a Peruvian tradition. It is tea time in the late afternoon. A legacy of English influence in Peru during the nineteenth century. Whomever is at home at the time, is invited to share a light meal, and it can last for quite a long time as the conversation flows. Many people also like to go out for “lonche”, which includes a wide array of sandwiches, desserts, breads, juices, pastries, and sandwiches that will challenge the idea of the typical sandwich in other parts of the world. You will learn how Peruvians created the most delicious sandwiches and desserts with ingredients and components of its typical Peruvian dishes.

Day 7
Comida Criolla & Nikkei dinner

Lunch at a Classic Famous restaurant “El Rincon Que No Conoces”: (The corner restaurant you don’t know). Owned by Teresa Izquierdo, who is been cooking since she was seven years old. Her mother and grandmother have been cooks and Teresa at 72 is now the keeper of the secrets of Peruvian “Criolla” Food (“Comida Criolla” refers to typical Peruvian food, any of these are dishes prepared by peruvians at home, and are always present and part of their culture. This little place is located off the beaten track but every time you go, you can always spot famous actors, politicians and well-known chefs. This visit will give you a framework to understand this cuisine and an introduction to the main ingredients used in Peruvian Cuisine as well as the basics of combinations that are staples in Peruvian food.

Nikkei Dinner at Costanera 700: You will experience the Japanese influence in the Peruvian Cuisine. Japanese taught Peruvians how to eat fresh fish and the use of seafood. The next generation of Japanese adopted Peruvian ingredients and fusion them with their techniques. The result was a wonderful Cuisine that takes the best of both worlds. You will have an eye-opening dinner at the restaurant of the chef who has influenced many famous Chefs including Nobu.



CREATIVE & UNIQUE TRAVEL EXPERIENCES



Testimonials

NEWSWEEK ARTICLE

For serious foodies, Wendy Alperstein launched her Taste of Peru tours four years ago to promote the indigenous, Spanish and Asian culinary influences. An eight-day, seven night package features multicourse fusion dinners at the top-drawer Lima restaurants Astrid y Gastón and Malabar, and a class led by chefs who demonstrate pachamanca, a native cooking technique that uses a pit covered with hot stones and firewood to bake meats wrapped in banana leaves. The itinerary includes an excursion to an open-air food market and side trips to Machu Picchu and Cuzco, where guests are treated to coca-leaf tea and a dinner of indigenous dishes like capchi de setas, a casserole made with oyster mushrooms and sieva beans. "There is so much to taste, and we want you to taste it all", says Alperstein. Your palate will never be the same

John Krall (Executive Chef)

Thanks so much for all you did to make such a wonderful and valuable Culinary experience for us all. We all truly appreciate it. Each day was a great surprise exceeding all expectations, and of course I loved the thoughtful presents! Thanks again for all that you did for us in making a most memorable trip.

Mike Dolan (Executive Chef)

Just a note to thank you and your staff for a truly 'magical' culinary education tour of Peru. It could not have been easy to arrange such a tour for a group of professional Chefs. Our group, Club Chefs of Westchester, did not quite know what to expect from Peruvian cuisine on arrival but I can testify that we were all blown away by the depth and quality of this wonderful food. Our guides and assistants were all friendly and efficient and our culinary instructors were generally first rate. Add to this the incomparable vistas of the Andes and you have a spectacular recipe for a magnificent tour. Thanks again

Daniel Scovotti- Dairyland "The Chefs Warehouse"

I would like to thank you for a very special trip. I had an exceptional time and with every day that went by I was taken back by so many unexpected experiences. By far you have opened my eyes to a beautiful country, culture and exceptional cuisine. Coming from a culinary background I appreciated learning about the many flavors Peru has to offer. Looking back I have to say that you run a top-notch company. Everything was planned out to perfection from the time we arrived to the moment we left.

I have traveled to many places and I have never felt safer as I did in Peru, from great dinners in Lima to the market places outside of Cusco, and I will never forget climbing the hills of Machu Picchu. These will be great memories that I will take with me forever. Thank you.

Betty Serow - Tallahassee, FL

What a wonderful trip this was. The variety was exceptional because the program included both the culinary and the archeological. The chefs we worked with were talented and accommodating, and every morsel we ate was wonderful. The guides were knowledgeable and so pleasant to be with, and each seemed to go out of his way to make our experiences good ones. MachuPicchu and the other Inca ruins were amazing. The location of the Lima hotel, right across from the supermarket and within walking distance of the markets, was wonderful. It was also great to go shopping at the market with Cucho before preparing our meal. Overall, I rate this trip A++, and a real value for the money. Muchas gracias.

George and Kay - Houston, TX

Hi, Peru Gourmands, Oh, what we would give to come back. But the magic of our group could not be repeated. Thank you for this once-in-a-lifetime gourmet journey we will always cherish! Hugs to all.