

# ***PERUVIAN CUISINE***

*Some dishes have spices and ingredients from Peru  
By Tom and Anne*



## ***Appetizer***

### ***Causa Santa Rosa***

**Cilantro Potato Cake with Beets, Carrots and Avacado**

**A causa is a traditional layered dish made primarily of mashed potatoes.**

## ***Main Course***

### ***Pollo a la Brasa***

**Peruvian-style grilled chicken with a special green sauce.**

### ***Ensalada de Choclo***

**Corn salad**

### ***Papas a la Huatia***

**This dish is typically made in a “huatia”, a type of traditional earthen oven dating back to the Inca Empire often made in the ground with rocks and bricks.**

**Potatoes with cilantro, mint, tarragon**

## ***Dessert***

### ***Chocolate y Café Enamorados***

**Machu Picchu chocolate coffee pots. Around Machu Picchu is grown Arabica coffee and cocoa beans. This dish marries the two – meaning of title is “chocolate and coffee in love”**

**Served with a Peruvian Shortbread cookie**

## ***Beverage***

### ***Chicha Morada***

**This is a popular nonalcoholic drink in Peru, where it is valued as a refreshing health drink. The purple corn (from Peru) gives the drink a dark purple hue.**

**Made with purple corn, pineapple, apple, cloves, cinnamon**