

LIMA COOKING CLASS

Discover the flavors of Peru from the market to the table.




Transportation



Tourist guide



Tickets



Lunch

COOKING CLASS

Lima, the gastronomic capital of Latin America, invites you to uncover the secrets of one of the world's most diverse and celebrated cuisines. In the charming district of Barranco, tradition and flavor blend in a journey where every dish tells a story. Learn to prepare Peruvian classics like ceviche and lomo saltado, and enjoy a culinary experience that weaves together culture, art, and the joy of cooking.

COOKING CLASS

ITINERARY:

Our experience begins with pickup from your hotel, taking you to the traditional Surquillo Market, a vibrant place full of colors, aromas, and local life. Here, you'll discover the most iconic ingredients of Peruvian cuisine and taste exotic fruits carefully selected for their flavor and cultural significance. As you stroll through the market's lively stalls, you'll uncover fascinating stories behind each product and learn about their importance in Peru's rich culinary heritage.

Next, we'll head to a nearby restaurant for a hands-on cooking class led by a Peruvian chef. You'll learn to prepare three timeless classics: ceviche, lomo saltado, and the pisco sour, Peru's signature cocktail. Step by step, the chef will share his secrets for achieving the perfect balance of flavor, freshness, and tradition. Then, it's time to enjoy the dishes you've created yourself.

This experience is a fun, authentic, and delicious way to connect with the true flavors of Peru. To wrap up your culinary adventure, we'll take you back to your hotel, with your heart full of joy and your taste buds perfectly satisfied.



Surquillo Market



Exotic fruits



Cooking class

INCLUDED:

- Tourist transportation.
- Expert gastronomy guide (Spanish/English).
- Hands-on cooking class with a Peruvian chef.
- All ingredients, materials, and cooking utensils included.
- Lunch featuring the dishes you have prepared.

NOT INCLUDED:

- Tips
- Additional alcoholic beverages
- Personal purchases at the market
- Travel insurance

PACKING LIST:

- Comfortable clothing and shoes for walking and cooking.
- Hat, sunglasses, and sunscreen.
- Camera or phone to capture the best moments and your culinary creations.
- Some cash in case you wish to make personal purchases at the local market.

RECOMMENDATIONS:

- Do not have a heavy breakfast before the tour so you can fully enjoy all the tastings.
- Stay hydrated throughout the experience.
- If you have any allergies or dietary restrictions, please inform us in advance so we can adapt the experience.
- Keep an open mind and be willing to try new flavors.
- Take notes or photos of the dishes you prepare.
- Enjoy without rushing, savoring the ingredients, aromas, and presentation of each dish you have created yourself.



Cooking class

Lomo Saltado

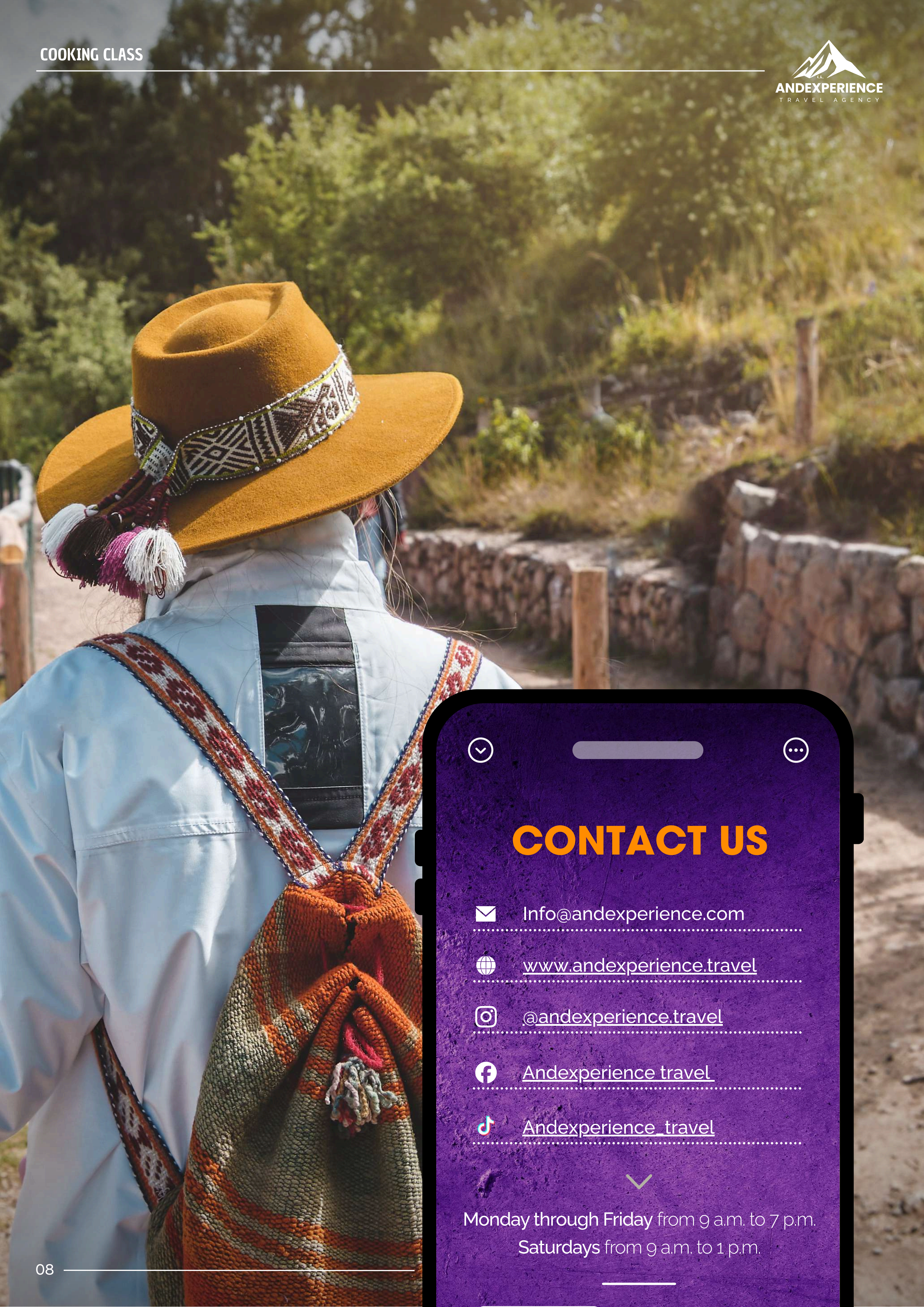
Lomo Saltado is an iconic dish of Peruvian cuisine, born from the fusion of criollo cooking and Chinese (chifa) influence. It consists of juicy strips of beef quickly sautéed with onion, tomato, and yellow chili, seasoned with soy sauce, vinegar, and local spices. Cooked over very high heat, it preserves the texture and juiciness of the ingredients. Traditionally served with French fries and white rice, it creates a delicious contrast of flavors and textures. This dish is a symbol of the creativity and diversity of Peruvian cuisine.

Ceviche

Ceviche is Peru's signature dish, born from the richness of the sea and the creativity of its people. It is made with fresh fish marinated in lime juice, red onion, chili pepper, and cilantro. Each bite blends acidity, spice, and authenticity. More than just a recipe, it is a symbol of national identity and pride, recognized worldwide for its incomparable flavor. In its many regional variations, ceviche celebrates the cultural and culinary diversity of Peru.

Pisco Sour

Pisco Sour is Peru's most iconic cocktail, made with pisco, fresh lime juice, simple syrup, and egg white, creating a creamy texture with its signature frothy top. It is garnished with a few drops of Angostura bitters, adding a subtle flavor contrast and a distinctive visual touch. This cocktail perfectly balances tanginess, sweetness, and smoothness, offering a refreshing and harmonious experience. More than just a drink, Pisco Sour is a symbol of Peruvian creativity and tradition, enjoyed in celebrations and culinary experiences, reflecting the country's cultural richness and passion for its flavors.



CONTACT US

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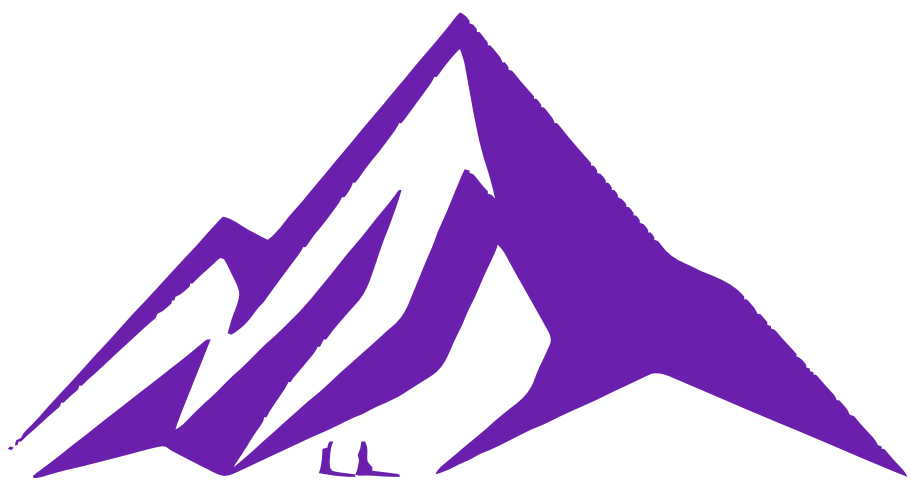
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Monday through Friday from 9 a.m. to 7 p.m.
Saturdays from 9 a.m. to 1 p.m.



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