



Singapore Chef's Association Foodies Program



Itinerary Magical Classic Tour – Private

Day 1: Arrival to Lima/Briefing of Peru and Culinary

Transportation from Lima Airport to Lima Hotel	INCLUDED
Overnight in Lima	INCLUDED
English speaking guide	INCLUDED

Day 2: Visit Market & Fruit Festival/Ceviche Festival (Hands-on)/Free afternoon/ Author's Fusion Dinner

Breakfast	INCLUDED
Transportation from Lima Hotel to local market	INCLUDED

Visit Market & Fruit Festival (Demonstration + Tasting). Start your day with a visit to the Main market to purchase all of the food and ingredients for the class. This market is informal and a great way to experience a little bit of the Peruvian culture in its daily life. In the Main 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 "asking for a discount and negotiating the price for the product with each vendor" people even ask for a "Yapa" something for free with your purchase, one extra lime or one extra potato. We will also have the chance to taste many of the exotic fruits that Peru offers.

Culinary Curriculum: In this visit you will have the chance to personally experience the richness of Peruvian natural resources. You will have the chance to touch, smell and taste native fruits and vegetables in their purest form. You will envy the good fortune 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. Your visit will mirror the daily trips most Peruvian chefs personally make to these markets to pick out the base ingredients that have made Peruvian cuisine so famous

Transportation to La Casa de Don Cucho	INCLUDED
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Ceviche Festival (Hands on class + Lunch). In its classic form. It is composed of chunks of raw fish, lime juice, chopped onion, and minced Peruvian *ají limo* and also common Andean *rocoto*. The mixture is marinated and served at room temperature with *cancha* (toasted kernels of maize), usually referred to as *canchita*, chunks of corn-on-the-cob, slices of cooked sweet potato and/or white potato, and *yuyo* (seaweed).

MENU:

1. **Traditional Cebiche:** Our Chef prepares his Ceviche right before you eat it
2. **Cebiche Mixto:** Seafood Ceviche
3. **Tiradito:** Tiradito de Lenguado. Unlike ceviche, tiradito does not include onions, but the main difference is in the cut of the fish, which is sliced fine and then flattened. As most markedly been influenced by "Nikkei" cooks' treatment of fish.

**** Culinary Curriculum:** This class will give you the experience and all the knowledge needed to prepare the best ceviche and all related dishes such as Tiradito and all the seafood combinations. Depending on the group, this class could be a demonstration or a "hands-on" class in which we split the group into teams and each will prepare their own version of Ceviche. A contest for the best Ceviche follows with Chef Cucho as the judge.

Transportation back to Lima hotel	INCLUDED
Transportation from Lima Hotel to restaurant-waiting	INCLUDED

Author's Fusion Dinner at Rafael Restaurant (Tasting). Rafael Osterling creates each and every dish as if he is creating a piece of art. His cuisine is not defined by any style and is only influenced by the quality of the product he finds in each place he has a restaurant. His dishes are incredibly creative but always respecting the ingredients as he always points out. The result is a mind- blowing taste and presentation that will make you experience new and creative ways to eat popular ingredients. * *An optional Vegetarian Tasting menu is available*

MENU:

1. **First Course:** Tataki of yellow fin tuna, "sakimisho" juice, roasted garlic cream and artichoke salad
2. **Second Course:** Grilled scallops from "pisco", bubbling lemon-honey-soy butter sauce and crispy garlic
3. **Third Course:** Crispy jumbo shrimp tempura, spicy chilli-mirin cream; and cucumber, mangoe, avocado and cashew nut salad
4. **Fourth Course:** Oven-roasted sea grouper "akishizo" style with baby leeks, asparagus, portobello mushrooms and wok-fried rice with black sesame seeds
5. **La chocolaterie:** Hot choco-bourbon soufflé ; truffle bitter-nougat bomb ; milk chocolate tempura and choco-spiced ice cream

**** Culinary Curriculum:** In this dinner, we recommend to close your eyes and "experience" each bite and let Rafael's cuisine take you into a personal culinary journey. You will ask yourselves questions and comments like: how did he achieve this texture? or I did not know you can mix these ingredients together. A unique experience not to be missed.

Transportation back to Lima hotel	INCLUDED
Overnight in Lima	INCLUDED



Day 3: Walking gourmet City tour w/Chinese Lunch/Free afternoon/Pisco tasting & Amazon Fusion Dinner

Breakfast	INCLUDED
Transportation from Lima Hotel to downtown Lima	INCLUDED
Walking City Tour in Lima This special City Tour will take you back and show you 500 years of history of Lima. You will discover the history and traditions hidden in every corner of the capital of Peru with an special focus on Peruvian culinary legacy.	
English speaking guide	INCLUDED
Entrance tickets	INCLUDED
Transportation to Chinatown	INCLUDED
Chinese Lunch Time in Down Town Lima at Salon Capon	INCLUDED
Transportation back to the hotel	INCLUDED
Rest of the afternoon at your leisure	
Transportation from Lima Hotel to restaurant, waiting	INCLUDED
<p>Pisco Tasting at Malabar (Demonstration + Tasting). 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 new, trendy pisco-based drinks with exotic fruits in addition to the traditional Pisco Sour at one of Lima's hottest spots: Malabar restaurant. Tasting good Pisco is like tasting wine, you will be able to learn about the different grapes and grape combinations that are used in the preparation of Pisco through a guided tasting by an expert sommelier. Chef Pedro Miguel Schiaffino will present his new cuisine using jungle ingredients after tasting the most important varieties of Pisco. You will also learn how to make (1) Traditional Pisco Sour (2) Pisco Sour with Exotic fruits</p> <p>MENU:</p> <ol style="list-style-type: none"> Sopa Fria de Palmito: Hearts Palm cold soup Tiradito verde de pejerreyes:Pejerrey Tiradito in a green sauce marinated with yellow chillies and "Kushuro" (an Andean algae) Sudado de doncella con chorizos regionales y ajies dulces: Doncella (jungle fish) steamed with regional sausages, sweet "aji" and herbs Cola de res asada con "aguaje", pure de pan de arbol y verduras bebes: Meat braised with "aguaje" fruit of a jungle palm tree served with mashed potatoes made with "pan de arbol" (jungle potato) accompanied with baby vegetables. <p>PISCOS:</p> <ol style="list-style-type: none"> Pisco Puro: Made from black Quebranta grapes. The result is a dry pisco. Pisco Aromatico: Produced from Moscatel, Torontel or Italia grapes with an intense fruity aroma and flavor. Pisco Acholado: Blended Pisco made from a variety of grapes. Pisco Mosto Verde: Produced from grape juice, which has not fermented completely keeping therefore some sugar content. It is the most expensive of all the Piscos. 	



DEMONSTRATION AND TASTING:

Pisco Sour
Pisco Punch

**** Culinary Curriculum:** In this class, our sommelier will teach you about the history of pisco, how is distilled and the 4 varieties of Pisco and the different tastes and uses of each. Our Chef will also prepare fusion dishes, which can be served with the piscos to enhance the culinary experience. Each dish will be presented with an explanation as to why that dish should be served with a particular pisco.

Transportation back to Lima hotel	INCLUDED
Overnight in Lima	INCLUDED

Day 4: Trip to Cusco/Cusco City Tour/Classic Cusquenian Class & Early Dinner

Breakfast	INCLUDED
Transportation from Lima Hotel to Lima Airport	INCLUDED
Flight from Lima to Cusco	INCLUDED (Lan Peru)
Transportation from Cusco airport to Cusco Hotel	INCLUDED
Transportation from Cusco Hotel to the City Tour	
Guided City tour of Cusco: Visit Koriqancha, The Cathedral, Sacsayhuaman, Kenko, Pucapucara and Tambomachay.	
English speaking guide	INCLUDED
BTG access ticket	INCLUDED
Koricancha & Cathedral access ticket	INCLUDED
Transportation back to the hotel	INCLUDED
Transportation from Cusco Hotel to restaurant	INCLUDED

Classic Cusquenian Lunch Class (Demonstration). Cusco was the capital of the Inca Empire and therefore its cuisine inherited a huge amount of culture. Cusquenian cuisine not only uses ingredients used in Inca's times but also these ingredients are farmed and stored in the same way that the Incas used to do it. All these techniques have passed from generation to generation and now are part of the culture.

MENU:

1. **K´apchi de zetas y de habas:** This is a typical cusquenian dish. A casserole made with Oyster Mushrooms and Fava Bean "Pallares"
2. **Cuy al horno con rocoto relleno:** Baked "Cuy" served with "Rocoto Relleno" (dish made from stuffed Rocoto chilis. Rocotos are one of the very hot (spicy) chilis of Peru. In this dish they are stuffed with spiced pork or meat or chicken mix)

**** Culinary Curriculum:** This class will give you the overview of a typical cusquenian lunch. Dishes that includes basic Andean ingredients and uses old techniques

Dinner	INCLUDED
Overnight in Cusco	INCLUDED

Day 5: Machupicchu Tour/Mediterranean Fusion Dinner

Breakfast	INCLUDED
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Transportation from Cusco Hotel to Ollanta	INCLUDED
Train from Ollanta to Aguas Calientes	INCLUDED (Ferrostal)
Bus from Aguas Calientes to Machupicchu	INCLUDED
Access ticket to the Lost City of the Incas	INCLUDED
English speaking guide	INCLUDED
Bus from Machupicchu to Aguas Calientes	INCLUDED
Train from Aguas Calientes to Ollanta	INCLUDED (Ferrostal)
Transportation from Ollanta train station to Cusco Hotel	INCLUDED
Transportation from Cusco Hotel to restaurant	INCLUDED
<p>Mediterranean Fusion Dinner with Andean Ingredients at La Cicciolina Restaurant (Tasting). This dinner includes a very special cuisine with Mediterranean techniques mixed with Andean Ingredients. All dishes focus on unusual spices and accents, with a number of adventurous dishes.</p> <p>MENU:</p> <ol style="list-style-type: none"> Escalibada: Sweet peppers, onions, eggplant, and tomatoes, roasted with Andean herbs Barbecue Seafood: Spicy barbecued calamari, prawns, and scallops served with a mint rice noodle salad. Roast beef Salad: A delicious combination of roast beef and vegetables Homemade pasta: Your choice of a homemade pasta with traditional sauces with Andean ingredients Alpaca filet: Alpaca fillet cooked to perfection accompanied with steamed vegetables and mushroom rice Dessert: Your choice of dessert of the day. 	
<p>** Culinary Curriculum: In this dinner you will learn how Andean ingredients are so versatile that can be used in any cuisine.</p>	
Overnight in Cusco	INCLUDED
<p>Day 6: Sacred Valley tour w/Vegetable Demonstration/Back to Cusco</p>	
Breakfast	INCLUDED
Transportation from Sacred valley Hotel to the Sacred Valley of the Incas	INCLUDED
Guided Visit to the Sacred Valley of the Incas: Pisac Market, Ollantaytambo Fortress and Chicheros	
English speaking guide	INCLUDED
<p>Demonstration of Local Vegetables & Home Style Cooking at Hacienda Huayocari (Hands-on Class + Demsontrative + Tasting). At the hacienda Huayocari, owned by Jose Ignacio Lambarri who will share with us his family art collection or colonial art gathered over half a century. Lunch at the hacienda is made from fresh produce from the plantation. The current inhabitant of the house, the Lambarri-Oriehuela family will be your host. Ana Maria Lambarri is the Chef.</p>	



MENU:

1. **Lagua de maiz:** Fresh corn chowder made with black mint and cheese
2. **Choclo con queso:** Traditional corn steamed with "Anise" accompanied with special Cuzquenian Cheese
3. **Nabos hauch'a:** Turnip leaves with potatoes
4. **Chicharon de cerdo con papa huayro:** Roast suckling pig served with "Huayro" potatoes
5. **Tamal cusqueño:** Cuzquenian style tamale
6. **Olluquito con lomito de alpaca:** "Olluco" with Alpaca meat served with rice. Olluco is a type of Tuberculo.
7. **Ajiaco de zapallo:** Zapallo or Peruvian Pumpkin stew
8. **Risotto de quinua:** Quinoa Risotto
9. **Pu'spo (habas verdes hervidas):** Steamed Lima beans

Desserts

1. **Pastel de choclo:** Corn pie
2. **Merengado de mango cusqueño:** Cuzquenian Mango dessert in a Meringue Crust
3. **Mousse de quinua:** Quinoa Mousse

***Vegetable demonstration and tour of the plantation will follow the lunch**

**** Culinary Curriculum:** In this visit you will learn, touch and taste some of the main vegetables farmed in this area. You will then learn about the unique ways that the Chefs are using the great variety of special natural products including an endless variety of potatoes and other delicious vegetables.

Transportation back to the hotel	INCLUDED
Overnight in Cusco	INCLUDED

Day 7: Back to Lima/Basics of the Peruvian Cuisine hands-on/Herve French Peruvian Cuisine

Breakfast	INCLUDED
Transportation from Cusco Hotel to Cusco airport	INCLUDED
Flight from Cusco to Lima	INCLUDED (Lan Peru)
Transportation from Lima Airport to Lima Hotel	INCLUDED
Transportation from Lima Hotel to restaurant, waiting	INCLUDED

Basics of the Peruvian Cuisine (Class + Tasting). Spend your morning in Peru immerse in the best of the Peruvian Cuisine and have the best teaching chefs in Peru introduce you to the quintessential basics of Peruvian Cuisine. Our Chefs will teach you how to prepare Peru's staple dishes and afterwards you will enjoy a full tasting of these traditional Peruvian dishes accompanied by a tasting of the best Peruvian Wines. This hands on class and lunch will offer an opportunity to taste the many dishes you learned to prepare during this class.

MENU

1. **Causa Limena**—Potato based dish filled with Crab Meat or chicken. Causa in its basic form is a mashed yellow potato dumpling mixed with lemon, onion, chili and oil.



- 2. Lomo Saltado**— Sliced beef fried with potato chips (French fries), tomato, onions, soy sauce and chili. Served with rice.
- 3. Suspiro a la Limena**—Meringue on top of a caramel flavored custard mixed with “manjar blanco” (Peruvian Dulce de Leche) and a touch of port wine.

**** Culinary Curriculum:** In this class you will learn from our chefs 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.

Translator for Basic of the Peruvian Cuisine	INCLUDED
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Transportation from Lima Hotel to restaurant, waiting	INCLUDED
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French Peruvian Dinner at Herve (Tasting). Chef Hervé Galidie left his Michelin-starred Le Jardin in Paris and relocated to Lima where he subtly incorporates indigenous flavors into French dishes. He creates contemporary French dishes with Peruvian produce like black potatoes and the camu camu fruit.

MENU:
TBD

Transportation back to from Lima Hotel	INCLUDED
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Overnight in Lima	INCLUDED
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Day 8: Huariques tour/Back home

Breakfast	INCLUDED
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Transportation from Lima Hotel to	INCLUDED
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“Huariques” tour throughout the city of Lima (approximately 5 hours). Less-known to visitors, “huariques” are small, modest and unpretentious spots, often holes-in-the-wall, where excellent, straightforward dishes can be had. Most of these places are “closed doors” (they have no signs and you need to know the owner to get in). Many are becoming fashionable as young people rediscover their traditional Peruvian dining roots.	INCLUDED
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Transportation back to from Lima Hotel	INCLUDED
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Transportation from Lima Hotel to Lima Airport	INCLUDED
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END OF MAGICAL SERVICE!

NOT INCLUDED

Domestic Airport Tax: \$5-6 per person per route. For this proposal a total of \$10-12 per person	NOT INCLUDED
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International Airport Tax: \$31 per person when returning back home	NOT INCLUDED
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Tips and Gratuities: All tips and gratuities are OPTIONAL and up to you. (1) In all restaurants by law it is included a 10% service. It is customary leaving an extra tip that could be \$1-5 per person (2) For guides: \$4 per person per day (3) For	NOT INCLUDED
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Drivers: \$1 per person per day	
Visa fees, charges for excess baggage, additional nights not included in the proposal, telephone service and laundry service and any additional charge not listed in the proposal.	NOT INCLUDED

For additional information please see our website: <http://www.magicalcuzcotours.com> and the terms and conditions set forth therein and in the Peru Tours payment form.

In order to confirm reservations: We need all passengers' names and a copy of their passports (faxed to +1 202 318-0368).