



Cooking Lessons

Lima - Perú

DURATION	MAX PEOPLE	AGE	LANGUAGE
4 hours	7	+5 years	EN

Base price per person

From

US\$79.00

per person

Tour Description

Highlights:

- Immerse yourself in Peru's rich coffee tradition with a tasting of Peruvian coffee, exploring its unique aromas and flavors.
- Explore the vibrant Surquillo Market, where you can sample fresh fruits and discover a wide variety of authentic ingredients used in Peruvian cuisine.
- Learn the secrets of preparing traditional ceviche and Lima causa from a professional chef, enjoying an interactive experience.

Summary:

Welcome to a unique culinary experience in Lima, the gastronomic capital of South America! Prepare your senses for a sensory journey through the most exquisite flavors and aromas of Peru.

The journey begins with a tasting of Peruvian coffee, where you'll discover the rich coffee tradition that has been cultivated for centuries. Let yourself be enveloped by the fresh aroma and depth of coffee beans as you immerse yourself in the country's coffee culture.

Next, delve into the vibrant Surquillo Market, a culinary paradise where colors and aromas intertwine in a symphony of flavors. Here, you'll have the opportunity to taste some of the freshest and most delicious fruits Peru has to offer, while exploring stalls full of fresh and authentic ingredients that are the very essence of Peruvian cuisine.

But the adventure doesn't end here. Head to Maraparte ceviche restaurant, a temple dedicated to the art of ceviche and Lima cuisine. Here, a professional chef will welcome you to teach you the secrets of preparing traditional ceviche, an emblematic dish that captures the essence of the Peruvian sea in every bite. In addition, you'll learn to prepare Lima causa, a delicious combination of yellow potato, yellow chili pepper, and lemon that is a true delicacy for the palate.

And as the perfect ending to this unforgettable experience, toast with a traditional Peruvian pisco sour, the country's iconic cocktail that combines the citrusy flavor of lemon with the smooth and aromatic Peruvian pisco, creating a unique flavor experience that will transport you directly to the sunny coasts of Peru.

Itinerary

Day 1

Starting time 10:00:00



Coffee tasting at Terrua

LOCATION

Lima - Perú

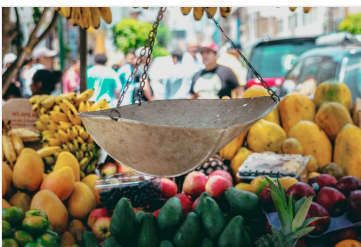
DURATION

30 minutes

TIME

10:00:00 - 10:30:00

Kick off your day with a delicious cup of coffee at "Terrua", which is also the meeting point! Enjoy a brief explanation about the coffee culture in Peru while savoring your morning brew. This unique experience sets the tone for a day full of exploration and discovery.



Surquillo Market

LOCATION

Lima - Perú

DURATION

1 hour 30 minutes

TIME

Time to be confirmed

Join us on a tasty adventure through Surquillo market, where we'll savor a variety of delicious local fruits. Among them, you'll get to try the lucuma fruit, a Peruvian superfood that's perfect for desserts and smoothies.



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LOCATION

Lima - Perú

DURATION

1 hour 30 minutes

TIME

Time to be confirmed

If you're looking to learn how to make some of the most iconic dishes from Peruvian cuisine, look no further than Chef Gonzalo del Risco and his team at the "Maraparte" restaurant. With their expert guidance, you can learn to prepare two of Peru's most popular dishes: Ceviche and Causa. In addition to the culinary lessons, you'll also have the chance to try "Chicha Morada," a traditional non-alcoholic drink made from purple corn, which is one of the many superfoods that can be found in Peru. It's a refreshing and delicious way to experience a unique aspect of Peruvian culture.

Included

Travel Buddies specialist (spanish/english)

Different flavors and tasting: Fruits at local market.

Cooking Lessons: ceviche and causa

Not include

Meals or personal expenses not mentioned

Travel advisor



Cesar Vasquez

Travel Specialist

I started in the Peruvian jungle, and from there I've designed trips across Peru through Cusco, Arequipa, Puno, and other destinations in South America. I'll help you plan your trip like a buddy: with real advice, local insight, and support every step of the way.

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