

# Lomo Saltado & Arroz con Leche

Thursday, December 16th @ 5:30 PST (6:30 Arizona)



**Class Description:** Transport yourself to Peru as Chef Luis welcomes us to his kitchen in Lima. Through the Zoom platform, he will teach us how to make two of Peru's most popular dishes. Lomo Saltado is a Peruvian sirloin beef stir-fry with Asian influences. This dish is always served with potatoes. The Andes are the birthplace of the potato, and Peru grows more than 4,000 varieties. For dessert, we will be making Arroz con Leche (Rice pudding), delicate and creamy with cinnamon-orange-vanilla spices.

You will receive a beautiful box of ingredients a few days before the event, — premeasured for two meals—along with recipes. Our Virtual Kitchen Assistant will help with any technology or kitchen set up questions and assist throughout the class.

**About Chef Luis:** Chef Luis Miguel graduated from Le Cordon Bleu, Peru. He has worked in prestigious restaurants in Lima such as Hervé and Manifiesto and has experience in the United States (Four Seasons Hotel) and in the Basque Country (Ni Neu). He has also participated in events such as Gastronomika Week and the San Sebastian Film Festival.

## Details:

- 1) Ingredient boxes can be customized for dietary restrictions or preferences (e.g. vegetarian, gluten free, or certain allergies). Please advise when you RSVP.
- 2) Each participating household will only need to supply: 1 egg.

