

Spring into Peru!

Chef Josue Rivas from Dolce Seven Vegan Cheesecakes

Ceviche Vegano

Serves: 6 People
Cost: \$25-\$230
Calories per serving: 200

Tigers milk

- 2 TBSP Chili Pepper
 - 2 Cups Fresh lime juice
 - 1 Cup Coconut Milk
 - 1 tsp Fresh Ginger
 - Pinch Garlic
 - Himalayan Salt to taste
 - Fresh Pepper to taste
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- 2 Cups Blanched shaved Asparagus
 - 2 Cups Shaved Fennel
 - 2 Cups Sliced Mushrooms
 - 1/2. Chopped Cilantro
 - 1 Cup Sliced Red Onion
 - 2 Cups. Shaved Cooked Fresh Corn
 - 1 Cup. Sliced Radishes
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- 2 Cups. Cooked Cubed Sweet Potato
 - 1 Cup. Crushed Roasted Pistachios

Method

Place all ingredients in a blender to make Tigers milk, blend on high speed until smooth, and set aside.

In a large bowl mix all the vegetables and the tigers milk, tossed until everything is coated. Adjust seasoning to tasted. Mix in Sweet Potato and serve. Sprinkle with Pistachios on top.

Causa (Potato appetizer)

Serves: 6 People
Cost: \$15-\$20
Calories per serving: 220

- 1lb. Cooked Potatoes (hot)
- 1 Cup Lime Juice
- 1/2 Cup Organic Canola oil
- 1/2 Cup Peruvian Yellow Chili Pepper
- Himalayan Salt to taste
- Fresh Pepper to taste

Topping

- 2 Cup Vegan Mayo
- 2Cup Diced cooked carrots
- 2 Cup Diced cooked peas
- 2 Cup Diced red onions
- 2 Cup Diced Beets
- 2 Cup Olives
- 1 Cup Chopped parsley

- 2 Large Avocados (slices)

Method

In a large bowl put run the hot peeled hot potatoes through a potato ricer, mix in the lime juice, canola oil and yellow pepper, season to taste and set aside to cool down.

Mix in Vegan mayo and vegetables and set aside.

Place a small portion of the potato mixture rolled in a ball on a plate and top with the vegetable mixture and decorate with avocado slices.

Pastel de Choclo (Corn Pudding)

Serves: 6 People
Cost: \$25-\$30
Calories per serving: 280

- 6 Cups Fresh Corn
- 2 Cups Coconut milk
- 1 Cup Maple Syrup
- 1/2 Cup Chopped Peruvian Yellow Pepper
- 1TBSP Oregano
- 1 TBSP Cumin

- 1 Cup Small diced Red Onion
- 1 Cup Coconut Oil
- 1 TBSP Minced Garlic

- 2 Cups Vegan Cheese

- Himalayan Salt to taste
- Fresh Pepper to taste

Method

In a food processor mix corn, milk, maple syrup, yellow pepper, oregano and cumin. Set aside.

In a large pot over medium heat place onion, oil, garlic and cook until translucent, add corn mixture and cook for about 10-15 minutes then turn off heat. Mix in cheese and season to taste. Place in an oven safe dish, covered and cook at 375 degrees for 30 minutes.

Serve at room temperature.

Mini Cheesecakes Samples (provided by us)

- Lemon
- Raspberry