



# LIMA Peruvian Feast Instructions

[Home](#) » [LIMA](#) » LIMA Peruvian Feast Instructions 

## LIMA Peruvian Feast Instructions



**COOKING TIME:**  
25–30 MINUTES

SERVES 2

## Contents

- 1 IN THE BOX
- 2 COOKING INSTRUCTIONS
- 3 SNACKS AND STARTER
- 4 MAIN COURSE
- 5 DESSERT
- 6 STORAGE
- 7 CONSUME BEFORE
- 8 GOT A QUESTION?
- 9 INGREDIENTS
- 10 ALLERGENS
- 11 Documents / Resources
  - 11.1 References
- 12 Related Posts

## IN THE BOX

1. Presa ibérica
2. Pickled aubergine
3. Bread
4. Cured salmon
5. Okra and baby corn
6. Mango and kimchi tiger's milk
7. Choclo crisps
8. Andean herb and yoghurt dip
9. Celeriac pureé
10. Demi-glace
11. Chalaca salad
12. Botija olive mayo
13. Milk brioche
14. Chocolate mousse
15. Desiccated coconut

## COOKING INSTRUCTIONS

Remove the presa ibérica (1) and the pickled aubergine (2) from the fridge and bring up to room temperature.

## SNACKS AND STARTER

***Preheat the oven to 200°C/180°C fan***

1. Place the bread (3) on an oven tray and warm in the oven for 4–5 minutes.
2. Cut the cured salmon (4) into sashimi-style slices, then cut the okra and baby corn (5) into 2mm-thick slices.
3. Lay the salmon nicely on a plate, folding the salmon slices over each other and arranging them in a circle.
4. Snip a small corner off of the mango and kimchi tiger's milk (6) bag and dot some around the plate to decorate.  
Squeeze the remaining tiger's milk into the middle of the salmon circle, then scatter over the choclo crisps (7)

and the sliced okra and baby corn.

5. Serve the bread alongside the Andean herb and yoghurt dip (8), and tuck in.

## MAIN COURSE

1. Pour a lug of olive oil into a frying pan and place over a medium-high heat for 2 minutes to heat up. Fry the presa in the hot oil for around 5 minutes, until golden-brown on all sides, turning regularly to get an even cook.
2. Squeeze the celeriac pureé (9) into a small saucepan and place over a medium heat for 5 minutes, stirring occasionally.
3. Tip the demi-glace (10) into a separate small saucepan and warm over a medium heat for 5 minutes, until slightly reduced.
4. Slice the presa into equal pieces. Spoon the celeriac pureé onto a serving plate and top with the presa.
5. Dot the chalaca salad (11) around the plate, then spoon the demi-glace over the presa and around the celeriac pureé. Snip a small corner off of the botija olive mayo (12) packaging and dot the mayo around the plate.
6. Place the pickled aubergine in a side bowl and serve everything up in the middle of the table.

## DESSERT

***Turn the oven up to 220°C/200°C fan.***

1. Line an oven tray with baking paper and top with the milk brioche (13). Cook in the oven for 5 minutes.
2. Dip a spoon in hot water for a few seconds, then use the hot spoon to make a small quenelle of chocolate mousse (14). Place it on a serving plate and sprinkle over some desiccated coconut (15). Repeat this process to plate up the second dessert.

Bringing the vibrant flavours of Peru to London since 2012, LIMA was the first Peruvian restaurant in Europe to be awarded a Michelin Star. Founded by Gabriel Gonzalez and his brother Jose Luiz, LIMA's menus are naturally full of flavour and colour, celebrating the best of Peru's world-renowned Andean delicacies, fresh ceviches, healthy superfoods and Nikkei flavours. Located in the heart of London's West End, both LIMA London and Floral by LIMA showcase the country's diverse, innovative cuisine, with an emphasis on Peru's native ingredients combined with the finest British produce.



## STORAGE

Transfer all components to the fridge as soon as received. Ensure all chilled items are cold on arrival; do not eat if warm.

## CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

## GOT A QUESTION?

Email us at [hello@dishpatch.co.uk](mailto:hello@dishpatch.co.uk)

## INGREDIENTS

Presa ibérica: slow-cooked pork presa, anticuchera sauce (aji panca), vinegar (sulphites), salt. Pickled aubergine: aji panca, cumin, aubergine, rice vinegar (sulphites), edamame (soybeans). Bread: butter (milk), milk, egg, wheat flour, cumin, star anise. Cured salmon: salmon (fish), sugar, salt. Okra and baby corn. Mango and kimchi tiger's milk: soy sauce (soybeans), onion, garlic, lime juice, yuzu, coriander, xanthan gum, aji limo, salt, mango, celery, ginger, tuna (fish), prawns (crustaceans), kimchi no moto (apple, garlic, tangerine, salt, sugar, corn syrup, vinegar (sulphites), tuna (fish), kombu, squid (molluscs)). Choclo crisps: garlic, onion, sweetcorn, aji amarillo, vinegar (sulphites), salt, cumin, sugar. Andean herb and yoghurt dip: yoghurt (milk), coriander, onion, spring onion, white wine vinegar (sulphites), cumin. Celeriac puree: potato, celeriac (celery), truffle paste, cumin, salt, olive oil. Demi-glace: soy sauce (soybeans), beef stock, glucose, cumin, flour blend (rice, potato, tapioca, maize, buckwheat). Chalaca salad: choclo, red peppers, coriander, lime juice, salt, red onion. Botija olive mayo: egg, botija olives, white wine vinegar (sulphites), vegetable oil, salt. Milk brioche: wheat flour, butter (milk), milk, egg, cinnamon, lime, orange. Chocolate mousse: chocolate (milk, soybeans), egg yolk, double cream (milk), sugar. Desiccated coconut. Beef empanadas: beef, wheat flour, butter (milk), egg, onion, garlic, cumin, salt, aji panca, white wine vinegar (sulphites). Salsa a la huancaína: cheese (milk), aji amarillo, garlic, onion.

## ALLERGENS

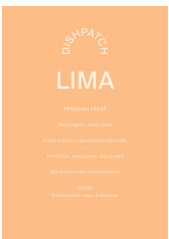
For allergens, including Cereals containing Gluten, see ingredients in bold. Made in a kitchen that handles all 14 allergens.

[dishpatch.co.uk](https://dishpatch.co.uk)

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## Documents / Resources

	<a href="#">LIMA Peruvian Feast</a> [pdf] Instructions LIMA, Peruvian Feast
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## References

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