

DISHPATCH

LIMA

BEEF CHEEK & AUBERGINE ANTICUCHO

Cancha corn

Plantain crisps, aji verde dip

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Ceviche Nikkei

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Slow-cooked beef cheek, aubergine anticucho, Cuzco corn purée

Rainbow quinoa, sweet potato purée, pineapple dressing

—

Pistachio cheesecake

BEEF CHEEK & AUBERGINE ANTICUCHO

LIMA



COOKING TIME:
30 MINUTES

SERVES 2

IN THE BOX

- (1) Slow-cooked pulled beef cheek
- (2) Demi-glacé sauce
- (3) Corn purée
- (4) Aubergine anticucho
- (5) Rainbow quinoa
- (6) Sweet potato purée
- (7) Plantain crisps
- (8) Aji verde dip
- (9) Cancha corn
- (10) Tuna
- (11) Tiger's milk
- (12) Camote
- (13) Tobiko caviar
- (14) Jerusalem artichoke crisps
- (15) Onion powder
- (16) Pineapple dressing
- (17) Criolla sauce
- (18) Cheesecake

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COOKING INSTRUCTIONS

Preheat the oven to 200°C/180°C fan.

Remove the slow-cooked pulled beef cheek (1), demi-glace sauce (2), corn purée (3), aubergine anticucho (4), rainbow quinoa (5) and sweet potato purée (6) from the fridge and bring up to room temperature.

1. Empty the plantain crisps (7) into a small bowl, place in the middle of the table and serve alongside the aji verde dip (8) and the cancha corn (9) as pre-dinner snacks.
 2. For your starter, cut the tuna (10) into small cubes (roughly 0.5 to 1cm) and place in a mixing bowl.
 3. Add the tiger's milk (11) and camote (12) to the mixing bowl and gently fold through.
 4. To plate up, divide the tuna ceviche mix in two and arrange in a stripe towards the left-hand side of two plates. Dot over the tobiko caviar (13) and Jerusalem artichoke crisps (14), then garnish with a sprinkling of onion powder (15).
 5. Just before you sit down for your starters, place the beef in an ovenproof dish and cover with a lid or tin foil. Place this in the oven for 20–25 minutes.
 6. When the beef has 10 minutes left, pop the anticucho in the oven to warm through.
 7. Tip the corn purée into a small saucepan and warm over a medium-low heat for 6–7 minutes, stirring occasionally.
 8. Spoon the demi-glace sauce into another small saucepan and warm over a medium-low heat for 4–5 minutes, stirring occasionally.
 9. Tip the rainbow quinoa into a mixing bowl and toss with the pineapple dressing (16).
 10. Snip the corner off of the sweet potato purée packaging and squeeze the purée into a round on a side plate. Top with the dressed quinoa.
 11. Spoon the corn purée onto plates, then place the anticucho next to it and sprinkle over the criolla sauce (17).
 12. Gently place the beef cheeks to the side of the anticucho and drizzle over the warmed demi-glace sauce. Serve everything up and tuck in.
 13. When you're ready for dessert, simply slice the cheesecake (18) in half and enjoy.
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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

Dishpatch Ltd
Unit C-21, Poplar Business Park,
London, E14 9RL

INGREDIENTS

Slow-cooked pulled beef cheek: beef cheek, anticuhera sauce (**sulphites**), spring onions, coriander, salt. Demi-glaze sauce: soy sauce (**soybeans**), beef stock, glucose, cumin, flour blend (rice, potato, tapioca, maize, buckwheat). Corn purée: sweetcorn, soy milk (**soybeans**), onion, garlic, aji panca, salt, sugar, vinegar (**sulphites**). Aubergine anticucho: aji panca chilli, cumin, aubergine. Rainbow quinoa: quinoa (black, white), beetroot powder, salt, olive oil. Sweet potato purée: sweet potato, salt, olive oil, cumin, anise. Plantain crisps: plantain, rapeseed oil. Aji verde dip: yoghurt (**milk**), coriander, aji limo, salt. Cancha corn: cancha corn, salt, rapeseed oil. Tuna: yellow-fin tuna (**fish**). Tiger's milk: celery, onion, garlic, lime juice, soy (**soybeans**), yuzu, coriander, xantana, aji limo, salt, katsoubushi (**fish, sulphites**). Camote: sweet potato, sugar, anise, salt. Tobiko caviar: (**fish**). Jerusalem artichoke crisps: Jerusalem artichokes, rapeseed oil, salt. Onion powder: white onion, palm oil, wheat flour, salt. Pineapple dressing: pineapple, olive oil, sushi vinegar (**sulphites**), xanthan gum. Criolla sauce: red onion, coriander, salt, lime juice. Cheesecake: pistachios (**tree nuts**), butter (**milk**), soft cheese (**milk**), double cream (**milk**), eggs, vanilla.

ALLERGENS

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