

Travel, eat,
and drink
like a *local*.

PISCO SOUR

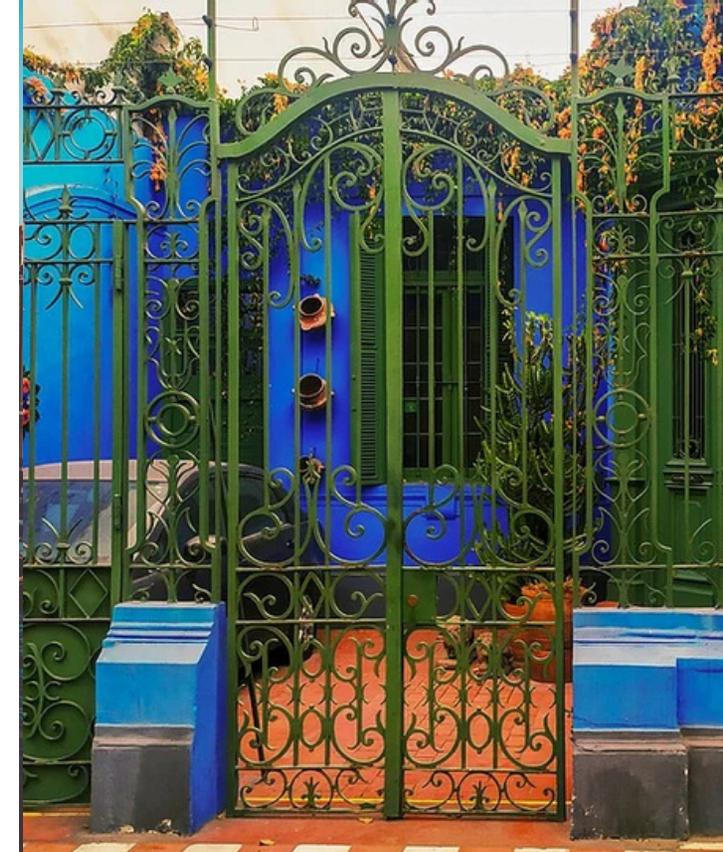


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The Coolest
Neighborhood

A LIVE, ON-LOCATION
VIRTUAL TOUR TO
LIMA, PERU

Famous Foods

CEVICHE

The quintessential Peruvian dish, ceviche features fresh raw fish marinated in citrus juices, chili and onions, and is commonly served with a side of roasted corn and vibrant sweet potatoes. This light, healthy lunch is a must on a Lima holiday.

ANTICUCHO

Lima's street food has heart, literally. Anticucho, or garlicky grilled beef heart on skewers, makes up a large part of Peru's casual snack menu. Other foods similar to anticucho feature chicken sweetbreads and tripe.

PICARONES

Doughnut-shaped sweet treats made from mashed sweet potato and squash topped with cinnamon and sticky syrup. A flavorful, cheap street snack.

Famous Drinks

PISCO SOUR

Pisco, Peru's national brandy, originates from the Ica region and tastes different depending on distilling and grape harvesting techniques. A pisco sour involves a mix of pisco, egg white, lemon or lime juice, Angostura bitters, and a touch of simple syrup.

INCA KOLA

To commemorate Lima's 400th birthday in 1935, José and Martha Lindley created a unique, bubble gum flavored soft drink. Today, Inca Kola is the most popular soda in Peru. This bright yellow beverage is the perfect complement to any meal.

Make Your Own

CEVICHE

Ingredients:

- 1 ½ pounds very fresh fish (corvina, white fish)
 - 1 cup of freshly squeezed Peruvian Lime juice
 - 1 red onion, thinly sliced (soaked in salt water)
 - 1-2 aji peppers, halved, seeded and chopped
 - Fresh finely chopped cilantro
 - Salt and pepper to taste
 - Peruvian corn, sweet potato and banana chips to garnish
1. Slice red onion and soak in water for 10 min's
 2. Slice aji peppers in half, remove seeds, chop
 3. Clean fish and chop into small pieces
 4. Finely chop the fresh cilantro
 5. Squeeze limes to make 1 cup of juice
 6. Mix fish, red onions, aji peppers and cilantro
 7. Add salt and pepper to taste
 8. Mix well and add in lime juice
 9. Stir well for about 2-3 minutes, the lime juice, salt and peppers will gently cook the raw fish
 10. Top w/ lettuce, Peruvian corn, banana chips

Mix Your Own

PISCO SOUR

- 2 ounces pisco
- 1 ounce simple syrup
- 3/4 ounce key lime juice
- 1 large egg white
- 2 to 3 dashes Angostura bitters

Add the pisco, simple syrup, lime juice, and egg white to a cocktail shaker. Add ice to fill, and shake vigorously.

Alternatively, you can use a blender if you don't have a shaker. Strain into an old-fashioned glass and sprinkle the bitters on top of the foam. Serve immediately and enjoy.

Lima, Peru

THE CITY

Overlooking the Pacific Ocean, Lima, the capital city of Peru, is a bustling metropolis and one of South America's largest cities. It offers an extraordinary range of colors, flavors, sensations, and emotions. Just think about the diversity of activities on offer in the City of Kings (Lima's original name). In one day, you can visit ancient ruins, explore an architecturally beautiful city, see a magic water fountain show and experience some of the best food that South America has to offer.

THE TOUR

During this one-hour tour, we will visit Barranco, one of Lima's most exciting and incredible neighborhoods. We will experience colorful street art, tucked away bars and coffee shops, vibrant historical mansions and summer houses, beautiful museums, delicious food, and plenty of bohemian vibes. Our tour will end at the famous Puente de los Suspiros (the Bridge of Sighs) where we will make a wish before leaving Lima.

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