



*Thank you!*

The Made in PGH team would like to send a huge 'Thank You' to our friends at Ferguson Bath, Kitchen & Lighting Gallery for helping us to put this event on and continue to support local businesses as much as we can. Without our sponsors this would not be possible!

*Chelsie & Bryer*

## *Cocktail Instructions*

**El Fusilado: Tomato infused cachaca, lime, mango, lacto-fermented tomato water agave, & cayenne**

### **IN YOUR KIT:**

- 1.5 ounce tom cachaca
- .75 ounce agave tomato water blend 50/50 mix
- .5 ounce mango juice
- .75 ounce lime
- 3 dashes of orange bitters
- Cayenne
- Tomato

### **PREPARATION:**

- Combine all ingredients in a shaker
- Shake for one minute
- Pour over ice
- Garish with cayenne and tomato

# Dinner Instructions

Peruvian-inspired fresh Ceviche with tostones on a roti-style flatbread accompanied by Amarillo cream, roast giant corn & sweet potato.

## INGREDIENTS:

### CEVICHE

- 8 ounces fresh fish (fairly fatty such as grouper, snapper, corvina, cobia, mahi or halibut) (*Freshness trumps varietal for this purpose.*)
- 3 tablespoons shallots or red onion, small diced
- 1 tablespoon jalapeño or serrano pepper, small diced
- 3 tablespoons red bell pepper, small diced
- 3 tablespoons roasted or boiled corn
- 3 tablespoons cilantro, chopped
- 1 teaspoon garlic, minced, or 2 teaspoons black garlic powder
- ¼ cup mango small, diced
- 3 tablespoons pickled blueberries
- ¼ cup cucumbers, peeled, seeded and small diced
- 1/3 cup citrus juice (lemon, lime and orange)
- 1/3 cup tomato water
- 1/2 teaspoon ground cumin
- 1/4 cup extra virgin olive oil
- Salt, black pepper and hot sauce to taste

### PICKLED BLUEBERRIES

- 250 grams blueberries
- 5 grams pickling, sea or kosher salt.

### FERMENTED TOMATO WATER

- 500 grams fresh tomatoes, sliced
- 10 grams pickling, sea or kosher salt.

### AJI AMARILLO SAUCE (yellow chili pepper)

- 1/2 cup mayo
- 1/4 cup Greek yogurt
- 2 scallions
- 1 tablespoon ketchup
- 2 tablespoons lemon juice
- 1/4 cup feta cheese
- 3 tablespoons aji amarillo paste (available in jars in specialty food aisle)

### TOSTONES (FRIED PLANTAINS)

- 1 green plantain, peeled cut into ¾ inch pieces
- Oil for frying (peanut, vegetable, corn or canola, but not olive)
- Salt

## PREPARATION:

- Pickled blueberries
  - Mix the berries and salt. Seal in a Ziploc bag and place in a warm area (80-90 degrees) for five days. If bag puffs, open to release the gas and reseal. Strain the blueberries. (Reserve the liquid for another use, such as salad dressing.) For tomatoes, combine
- Fermented tomato water
  - Combine the tomatoes and salt. Seal in a Ziploc bag and use same procedure as the berries. Strain the tomatoes. (Save the solids for another use, such as homemade tomato paste.)
- MAKE AJI AMARILLO SAUCE
  - Blend all ingredients in a blender until smooth.
- MAKE TOSTONES (fried plantains)
  - Heat oil to 350 degrees and fry plantains for two minutes. Remove and drain on paper towels.
  - Flatten plantains into silver dollar size pieces and set aside until ready to plate.
- PREPARATION FOR CEVICHE
  - Stir all Ceviche ingredients together in a stainless steel or glass bowl.
  - Refry the plantains for an additional minute, pat off excess oil and salt liberally.
  - Warm two pieces of flatbread or pita (optional) and plate them.
  - To serve, top flatbread with ceviche mix or place ceviche directly into two serving bowls.
  - Add a nice dollop of aji amarillo sauce and top with fried plantains.

**MAKE PICKLED BLUEBERRIES AND TOMATO WATER FIVE DAYS  
IN ADVANCE**