



drinking



2 HOURS 30 MINUTES

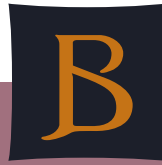
US\$175

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

COOKING CLASS

Master the art of Peruvian cooking with these classic dishes!

The tour begins with a Pisco Sour making class at the bar, then onto tasting new and exotic fruits, and ends with a full-on cooking class.



FOR YOUR INNER CHEF

Learn how to
prepare the local
culinary essentials



PISCO SOUR AT THE BAR

The experience begins with an interactive class of Pisco Sour making at Hotel B's Bar. Shake your way into learning how to prepare a Peruvian classic with our very own Bar Manager, recognized at the national Summum Awards in '18.



PERUVIAN FRUIT TASTING

Step out into the Patio for some fresh air and spectacular view of our vertical garden. Here you will be introduced to a selection of exotic fruits commonly found at local markets for a tasting.



COOKING CLASS

The best part of the experience includes a completely hands on cooking class with our Chef de Cuisine. Here you will learn to prepare Ceviche, Lomo Saltado (Sauteed Loin), and Crunchy Custard Apple.