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2020
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Recipes

FOOD
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FOOD IS LIFE
THE CHEFS'
MANIFESTO

Pejerrey Marinade with Pitangas

Ingredients:

250 g pejerrey
50 g pitangas (Brazilian cherry)
1 red onion
1 bell pepper
1 chili
100 cc guava vinegar
Olive oil
Salt
Pepper
Anacahuita pepper (pink peppercorn)

Directions:

In a frying pan, add 50 cc of olive oil. When this is hot, add the onion and the julienned bell pepper, then the fish, the Brazilian cherries, the pink peppercorn and the guava vinegar, and let it cook for 5 minutes. Add salt and pepper to taste. Keep in a jar for up to a week in the refrigerator.



HELP PLANT THE SEED FOR A MORE DIVERSE, SUSTAINABLE, & DELICIOUS FUTURE:

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