To: Professor Abreu, Director of Service

From: Ruhshona Abduhafizova, Student

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Re: The New York Times Restaurant Review

Relatively recently, a young chef named Jose Luis Chavez Rivera trended a new wave of Peruvian Cuisine. By opening Mission Ceviche in New York, he reinvented the taste of Peruvian classic dish maintaining its Andean authenticity. One can find its authentic taste without any difficulty by just visiting so far 2 locations of Mission Ceviche; one in Gansevoort Market, the other in Canal Street Market. Ceviche is served in its original recipe lime-marinated raw fish with sweet potatoes and Andean maize, in both its soft and crunchy forms.

His inspiration of making ceviche fit to New York eaters invented serving of ceviche in plastic bowl over a base of salad, rice or quinoa, which were additional supplemental ingredients. Nevertheless, both the savor and flavor were retained in the new recipe. Ceviche clasico is served with sweet potato puree with its original ingredients, whereas ceviche mixto has a combination of avocado puree with octopus, shrimp, and fluke enveloped in a creamy gondenrod-colored dressing, leche de tigre, which in its turn gives tiger milk effect.

While conveying Ceviche into New York Gastronomy, Mr. Rivera also brought chimichurri, an Argentinian spicy sauce, in addition to aji chile and rocoto chile. Furthermore, there was added into the menu Japanese-Peruvian Ceviche called Nikkei, tuna in ponzu sauce seasoned with aji Amarillo chile and togarashi spice that comes with watermelon and a bloop of ginger foam.

By bringing a dish into a revived version and refreshed recipe young chefs like Mr. Rivera giving a new life to aged recipes through which I and many other New York eaters getting to discover new faces of various cuisines.