

ACEITUNAS DE BODEGA

ASTRID Y GASTÓN – DIEGO MUÑOZ

In 2013, chef Diego Muñoz created a menu at the Lima restaurant Astrid y Gastón that told the tale of Italian immigration to Peru—“the way they saw and dreamed about Peru, and how they added to our culture in the gastronomic sense,” he says. To tell part of that story, Muñoz looked to the *botija* olive, a variety grown in the southern part of the country. Carefully, a black-olive brioche is fried and filled with *botija*-olive cream and then finished with salsa criolla, red onions, *limo* chili, lime juice, salt, and cilantro. Designed to be eaten in two bites, it’s a small but potent vessel that—appropriately—contains a multitude of flavors.

