

Ceviche's DNA

DOCUMENTARIES



DURATION:
1 x 60' & 1 x 86'

GENRE:
Food,
Cultural

PRODUCER:
Orlando Arriagada - Pimiento

COUNTRY OF ORIGIN:
Canada

THEME:
Ceviche

CATEGORY:
Documentaries,
Features

SUBTITLES:
English

AVAILABLE RIGHTS:
Worldwide

LANGUAGE:
Spanish,
French

FORMAT:
HD

YEAR:
2015

If one dish could define a nation, then for Peru ~ a country internationally renowned for its cuisine ~ that dish would be Ceviche. For thousands of years, its freshness and simplicity has been synonymous with the life-affirming tastes of sea and sun-kissed citrus.

Today, Ceviche is adored by chefs all over the world, from Lima to London to Beijing. A few key ingredients differ from region to region, but wherever you go, the unique flavor of just-caught fish, quickly cured in citrus and often, hot chili takes you back to its Peruvian roots.

This documentary is a journey throughout time and cuisine across the Northern coast of Peru to the Amazon rainforest. We meet acclaimed chefs, Javier Wong and Gaston Acurio, and find out how they prepare their favorite dish. We talk with fishermen for whom Ceviche is a way of life. And through a deliciously historical perspective, we find out why this simple, Peruvian dish has stood the culinary test of time.