

CECINEPAS



"The Similar"

psychological sci-fi thriller di Isaac Ezban
(v.o. con sottotitoli in italiano)

Venerdì 12 Maggio - h 19:00

Biofficina

Proiezione "The Similar" + Cena ispirata al film



Domenica 14 Maggio - dalle h 19:00

Circolo Arci Métissage

Proiezione "The Similar" + Musica dal Vivo + Bistrot

**THE
SIMILARS**

"Remarkably entertaining"
Joe Dante, Gremlins director



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Menu "The Similiars" by Biofficina Cooperativa



Antipasto

Patate con salse allucinogene
(*Patate alle tre salse*)



Primo Piatto

Peli di Ulise con pesce radioattivo
(*Riso con frutti di mare alla peruviana*)



Secondo Piatto

Pesce con acido
(*Ceviche classico peruviano con chicharrón de pescado*)





Menu "The Similiars"

Recipes courtesy off Biofficina Cooperativa

Peli di Ulise con pesce radioattivo

Ulises hair with radioactive fish (peruvian rice with seafood)



Ingredients

- *Pulp of ají amarillo (yellow pepper)
- Garlic
- Fresh ají panca (peruvian pepper) or tomato paste
- Onion
- Parsley
- Peas
- Corn oil
- Rice (pilaf style)
- Seafood of your preference
- Fish broth

*Huancaína cream procedure.

Preparation

Cook the rice in a non-stick pot, fry the onion with the corn oil, brown over medium heat and then add the minced or chopped garlic, fry with the rice for 3 minutes. Add the pulp of the ají amarillo with the fresh ají panca or the tomato paste, fry 5 minutes. Incorporate fish broth, add 2 ladles. 5 minutes later add the seafood and 5 minutes later add the parsley. Correct the salt level according to your taste. Chop fresh parsley and mix with rice. Serve and decorate in the form of Ulises face.

Preparation of the fish broth

Orata (Italy) or Sea Bass, chopped onion, celery and parsley

Boil the sea bass cut into pieces in a small amount of water with the onion, celery and parsley. Boil for 30 minutes. Strain 2 times and separate.



Menu "The Similiars"

Recipes courtesy off Biofficina Cooperativa

Pesce con acido

Fish with acid (traditional Peruvian ceviche with fish chicharrón)



Ingredients

- Fillet of fresh fish or thawed (compact meat fish is recommended)
- Lime juice (use half a liter for a kilo of fish)
- Red onion or sweet onion
- Garlic
- Ají rocoto (peruvian pepper)
- Coriander, washed and chopped
- Fish broth (follow previous recipe)

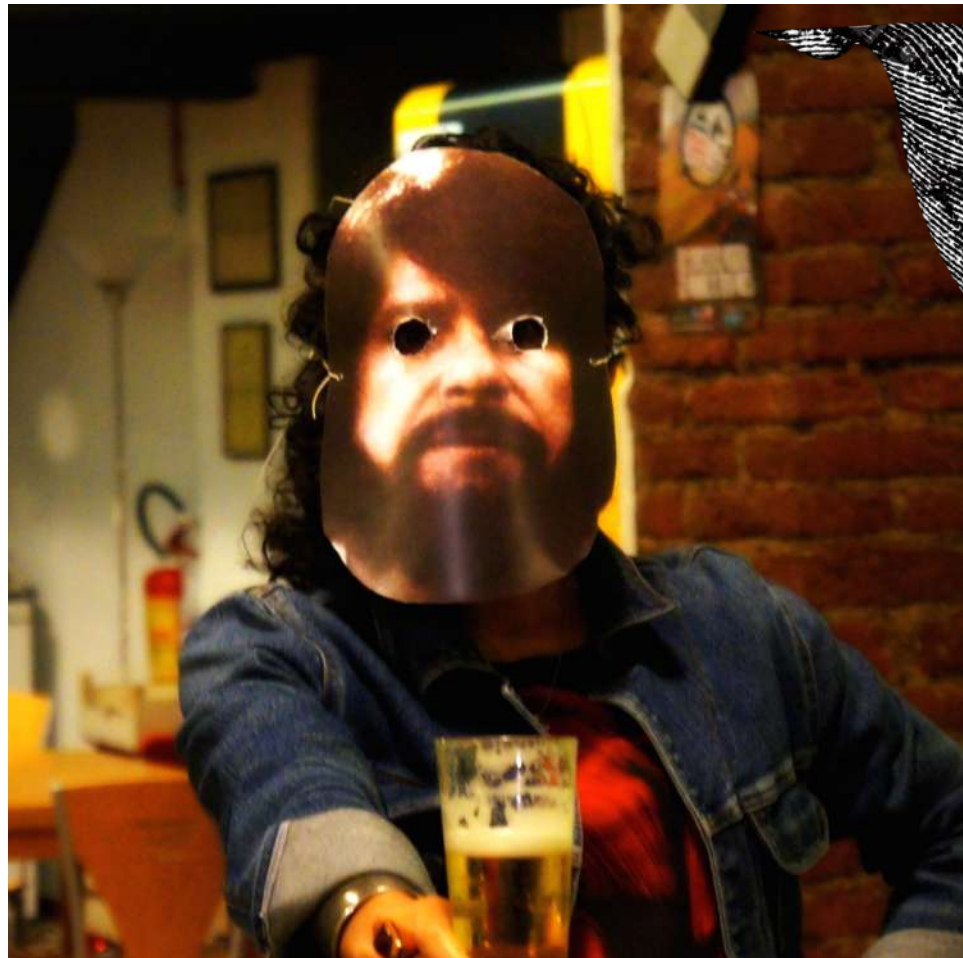
Preparation

Add salt to the fish, a tablespoon of ground garlic (remove the green sprout from the garlic) and mix. Add some of the lemon juice and mix, add a bit of the blended ají rocoto. Blend 5 pieces of fish, some of the fish broth, lemon juice and half onion until you have a creamy consistency, add to the whole preparation and mix. Add another bit of lime juice according to your taste, the onion and coriander, mix. Correct the salt level and serve. * All preparation must be done in a maximum of 10 minutes and must be fresh.

Previous preparation of ingredients

Chop the fish into 2-centimeter cubes, place in a fountain and cover it, keep it in refrigeration.

Blend the ají rocoto without seeds or veins (wear gloves to avoid irritation).



More info

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