

A taste of Peru at the Good Food & Wine Show

Two young Peruvian chefs - who have cooked at some of the world's best restaurants - will be showcasing some of their country's best dishes at the Good Food & Wine Show, which takes place in Johannesburg from 23 - 26 July 2015.



Emilio Macías

July is Peru's month (National Day is on 28 July) and the Economic and Trade Office of Peru will host various activities at the Flavours of Peru stand in order to create more awareness of Peruvian gastronomy and Andean grains.

South Africa's Jenny Morris will be discovering modern Peruvian gastronomy with Peruvian chefs Emilio Macías and Andre Patsias. The two have honed their skills at some of the world's most acclaimed restaurants, including Astrid y Gaston in Lima, ranked at number 14 on San Pellegrino's 50 Best Restaurants in the World. (The list includes three Peruvian restaurants). The pair has also worked at Noma in Denmark and Spain's Quique Dacosta, also on the Top 50 list.

Peruvian cuisine has become popular throughout Europe and the Americas due to a fusion of its native, European, Asian and African heritage. Visitors will also be able to learn about Andean grains such as quinoa.

Macías said: "Consumers can be healthy and go gourmet at the same time. We are looking forward to introducing our food to South African audiences."

Pisco Bar

The Flavours of Peru Stand also has a Pisco Bar where Peru's famous cocktail, the Pisco Sour, will be exclusively prepared by a Peruvian bartender using Macchu Pisco. Pisco is a Peruvian brandy that has its own denomination of origin. Mixologists love to use pisco in their cocktails because it goes well with a wide range of mixers.

This is the first presentation of Peruvian gastronomy and products at the Good Food & Wine Show and can be found at Flavours of Peru (Stand F30 in the show's main arena).

Tickets: Available through [Computicket](#) or at the door.

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