

WHY PERU?

Peruvian is the new Thai

You thought Peruvian cuisine was all about seviche, maybe? Guess again: Peru boasts culinary influences from Spanish, Basque, African, Chinese, Japanese, Italian, French, and British immigrants. Pisco Sour, anyone?

Eipcurious.com

Where to Eat in Lima, Peru

From Food & Wine, November 2009

- ✓ Astrid & Gaston: Gaston Acurio's modern Peruvian spot offers remarkable dishes like lacquered goat cooked with Chicha (corn beer)
- ✓ La Mar: Acurio's seviche restaurant serves dozens of versions of cured fish, including a delicate sea urchin.

“Peru really is blessed with an almost ludicrous variety of natural resources, from the great seafood of the Pacific coast to the vegetables of the temperate highlands of the Andes to the wild tropical abundance of herbs and fish from the Amazon. And the country has one of the world's most interesting natural culinary fusions... but perhaps most importantly, Peru is in the midst of a nationwide awakening about its own cuisine, driven in large part Gastón Acurio and Pedro Miguel Schiaffino”.

Bon Appetite, January 2009