



# LADATCO TOURS

South & Central America, Falkland Islands & Antarctica



## CUZCO CULINARY TOURS

<b>Title</b>	: Peruvian Home Cooking in Cusco
<b>Duration</b>	: 5 hours
<b>Season</b>	: year round
<b>Departures</b>	: Any day
<b>Minimum</b>	: 2 passengers

Travelling abroad is always an extraordinary experience, but knowing it from the inside will always be a lifetime experience. This tour will take you to a local market, where you will interact with sellers bargaining for traditional ingredients, which will then be used in a fantastic culinary lesson in a Cusqueño house, where you will discover the variety of Peruvian food in a cozy environment.

### Description:

Early afternoon departure from your hotel to Cusco's food market, where passengers will receive a briefing by our Chef about local ingredients, and also have the opportunity to buy them, interacting with local producers and suppliers, a whole experiential sojourn in a traditional Andean market. Then our chef will invite you to his house for a private culinary lesson. Starting with the preparation of the famous Pisco Sour moving on to some entrées and main courses. Visitors will have the opportunity to interact with the chef and really get the most out of this culinary lesson.

**Services Included:** English speaking chef, private transportation, dining ménage, cooking equipment, ingredients, wine to enjoy meal, visit to Local market, cooking lesson at chef's house.

**Not Included:** Tips, extras, other services not mentioned in itinerary.





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## CUZCO CULINARY TOURS

<b>Title</b>	: Inca Outdoor Cuisine
<b>Duration</b>	: 5 hours
<b>Location</b>	: Cusco
<b>Season</b>	: April – December
<b>Departures</b>	: Any day
<b>Minimum</b>	: 2 passengers

Be part of a fantastic culinary adventure in the Andes. Enjoy an interactive tour in a local market, learn about Peruvian food ingredients and enjoy a superb culinary lesson with our renowned chefs in an extraordinary place.

### **Description:**

Early departure from your hotel to a local food market, where passengers will receive a briefing by our Chef about local ingredients, and also have the opportunity to buy them, interacting with local sellers, a whole experiential sojourn in a traditional Andean market. Then we will move onto an awesome view point, where passengers will receive an extraordinary cooking lesson in the outdoors. You will, interact with the chef while preparing exquisite dishes based on the ingredients seen in the local market. A mixture of awesome views, exquisite tastes will be the perfect combination of senses that will transport passengers through a remarkable experience.

**Services Included:** English speaking chef, private transportation, Picnic tent, dining ménage, cooking equipment, ingredients, wine to enjoy meal, visit to Local market, cooking lesson.

**Not Included:** Tips, extras, other services not mentioned in itinerary.





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## CUZCO CULINARY TOURS

<b>Title</b>	: Pachamanca a Peruvian Delicatessen
<b>Duration</b>	: 5 Hours
<b>Location</b>	: Sacred Valley
<b>Season</b>	: Year Round
<b>Level</b>	: Easy activity. No prior experience required
<b>Minimum</b>	: 2 Passengers

“Pachamanca” meaning in Quechua “Earth Pot” is a traditional cooking technique based on the stewing by rock heat, which are previously heated. The main idea is to cook ingredients with this heat underground, using banana leaves to separate ingredients from rocks and soil. The main ingredients are lamb, chicken, pork and guinea Pig previously macerated with Andean spices, also different sorts of potatoes, corn and Andean aromatic herbs which give a unique flavor to this exotic dish. You will have the chance to Participate in the preparation of a traditional Pachamanca and learn the ancient techniques used for centuries by Andean people to create this unique way of cooking.

### Description:

Transfer from your hotel to a local market located in Urubamba. Here passengers will immerse into the local commercial place, a real in depth cultural experience, where you will put in alert your 5 senses. New smells, colors, textures, sounds and tastes will introduce you to a new cuisine concept. From the marketplace, passengers will be transferred to our Lunch spot near Ollantaytambo, where passengers will meet their cooks that will teach them how to elaborate a traditional Pachamanca. After helping preparing the ingredients and placing them under ground. Passengers will enjoy a Pachamama ceremony worshiping mother Earth and thanking her for the food they will eat. Then the Pachamanca will be opened and dishes will be served. After lunch, passengers will be transferred back to their hotel.

### Price includes:

- Private transportation from hotel to Market and then to Lunch place, and from lunch place back to hotel
- Visit to a local Market in Urubamba
- Passenger's participation in the Pachamanca preparation
- Pachamanca specialist cooks
- Pachamanca Lunch with soft drinks
- Dining Room with tables, chairs, dining ménage and bathroom facilities
- Pachamama Ceremony with an Andean Shaman
- English speaking guide

### Price does not include:

- Alcoholic beverages
- Tips
- Extras not mentioned in Itinerary

