

South  
America



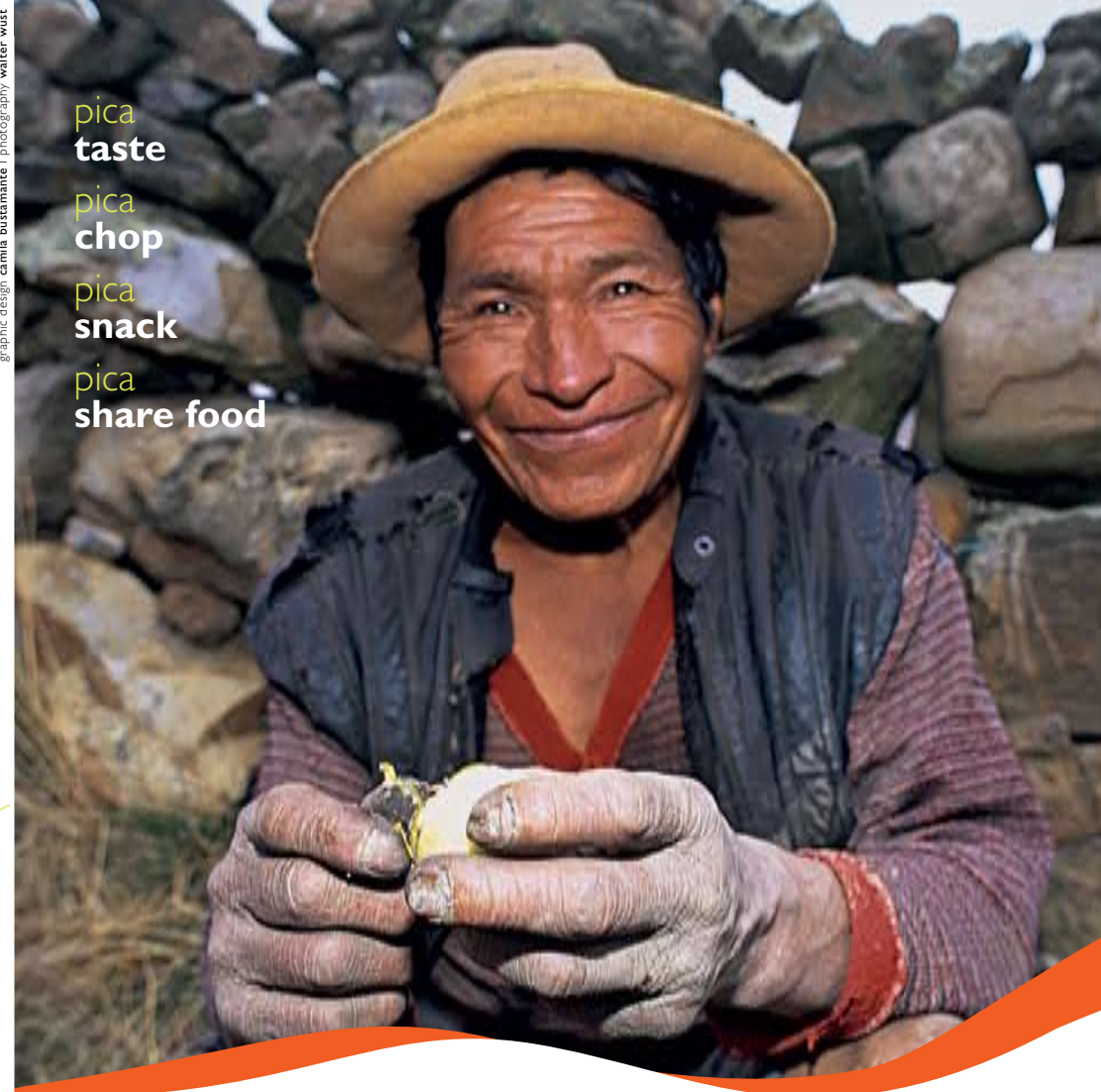
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pica  
taste

pica  
chop

pica  
snack

pica  
share food



 **picaperu**

CULINARY VACATIONS

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TASTE, CHOP, SNACK AND SHARE PERU'S FOOD

 **picaperu**

CULINARY VACATIONS

Ever since the Inca handed Spanish conqueror Francisco Pizarro a jar of tangy *chicha* (fermented corn beer), instead of the gold he expected, Peru has been a country of gastronomic introductions. To the native Peruvian diet of fish, corn, and potatoes, the Spanish introduced wheat and wine grapes; sixteenth-century African slaves brought a tradition of bean stews; and two hundred years later, Chinese and Japanese workers presented the delicacies of high-heat stir-fries and thin-cut sashimi. **The result is a modern Peruvian cuisine that *The Economist* recognizes as “one of the world’s great cuisines.”**

**Pica Peru Culinary Vacations** invites you to experience this fusion of flavors and culture while *picando*. In English, that’s to say while *tasting, chopping, snacking, and sharing food*. Pica Peru offers a handful of annual culinary vacations that start in the dining rooms of Lima’s most acclaimed restaurants and then travel to Peru’s quiet countryside. There, through hands-on cooking classes, participants learn to reproduce the diverse flavors of Peru’s cuisine.



Pica Peru’s trips are personally facilitated by one of the company’s creators – **Kazia Jankowski**, a restaurant critic for *Denver’s 5280* magazine and co-author of the *Moon Peru* guidebook, and **Sandra and Norma Gamio**, organizers of gastronomic trips for international press.

Pica Peru’s personalized attention, along with Peru’s rich culture and cuisine, ensures an unforgettable trip—full of colorful photos, unique flavors, and authentic recipes to bring back to your table.

## BRIEF ITINERARY

**Trip routes:**  
Lima-Mancora  
Lima-Sacred Valley & Cusco

**Trip length:**  
8-9 days

**Group size:**  
max. 12 people

ALL TRIPS START WITH  
THREE DAYS IN LIMA.  
PARTICIPANTS VISIT  
MARKETS, MEET CHEFS, AND  
SAMPLE THE FLAVORS OF  
PERU’S ACCLAIMED CUISINE.  
ON DAY FOUR, PICA PERU  
HEADS TO ONE OF TWO  
PROVINCIAL DESTINATIONS:  
THE BEACHFRONT TOWN  
OF MANCORA OR THE  
LUSH SACRED VALLEY &  
CUSCO. THERE, RELAXING  
DAYS OF COOKING  
CLASSES AND SIGHTSEEING  
TOP OFF YOUR VACATION.

### Lima

Day 1, welcome cocktail in Museo Larco introduces the dynamic relationship between Peru’s culture and cuisine. Day 2, participants hit the streets of South America’s gastronomic capital, sampling Lima’s classic and modern food and touring its colonial center. Day 3 teaches Asian influences found in both traditional restaurants and the kitchens of Lima’s newest chefs. On Day 4, participants head to countryside cooking classes.

### Mancora

The sunny, beachside town of Mancora is the base for Pica Peru’s seafood-intensive cooking classes. A professional chef leads interactive classes both in the classics, like *ceviche*, and modern favorites, like passion fruit desserts. All classes culminate in a group meal. Afternoons in Mancora will be wiled away by the beach. Most evenings, participants regroup for dinner in a local restaurant. A final return to Lima and an elegant, send-off dinner tie up the trip.

### Cusco and the Sacred Valley

A stop in the Sacred Valley is a lesson in Peruvian, farm-to-table cooking. Hands-on classes, taught by a professional chef, focus on the preparation of local, market ingredients. Afternoons, in the Sacred Valley—once home to the Inca—will be spent visiting cultural sites. A full-day is devoted to exploring the lost city of Machu Picchu. Finally, participants head to the cosmopolitan city of Cusco, where a cooking class and gourmet dinner close the trip.

*With advance notice, Pica Peru can coordinate customized Peruvian culinary vacations.*