

INKATERRA HACIENDA URUBAMBA AND ITS GASTRONOMIC OFFER



An interview with executive chef Rafael Casin* on the concept of *Earth to Table* and local goods in the new property Inkaterra has opened in the Sacred Valley of the Incas.

What has been your main inspiration for Inkaterra Hacienda Urubamba's gastronomic offer?

The region's cuisine was our main inspiration. We try to use as much as possible products from the Urubamba Valley, and to give the best utility to the organic production of our native farm. We want to offer our guests local flavors that they shall not find anywhere else, such as the Pumahuanca trout (which can be found 25 minutes away from the hotel), Yucay cheese, and the best and biggest corn in the world. We are also using in many dishes the vast variety of potato that we grow in our fields.

> INKATERRA <

AUTHENTIC NATURE TRAVEL IN PERU
SINCE 1975

How did you develop the 'Earth to Table' concept?

Inkaterra has a huge store of food with its three-hectare native farm. We use almost all the produce of local goods at Inkaterra Hacienda Urubamba, and also supply other Inkaterra hotels in Machu Picchu and Cusco. This is how the 'Earth to Table' concept was born. For

example, we have *chicha morada* as our welcome drink, which we produce with the purple corn within our property.





What are your favorite courses at Inkaterra Hacienda Urubamba?

All of them, really... I particularly like the courses that are always in the menu. But if I had to choose, I would go for the *pastel de choclo* as a starter, because there's nothing like the Urubamba corn. It can be followed by *Mis Truchitas*: it is a cold starter with fresh Pumahuanca trout, presented in different textures and flavors.

In short-term, what local goods are going to be produced within the new Inkaterra property?

The wild rabbit is definitely a good product, as well as frozen potato when available.

** Chef Rafael Casin—Rafael Casin is a Peruvian chef renowned for his culinary experience. He began his career in London and Northern Italy. After gaining extensive knowledge on Andean cuisine, he worked as Executive Chef for Inkaterra Machu Picchu Pueblo Hotel. His experience includes time at El Celler de Can Roca, a three Michelin star restaurant in Spain, named World's Best Restaurant in 2013. Rafael is now back at Inkaterra, bringing to the table a gastronomic approach that combines both luxury and tradition*