

# 阿雷基帕 Arequipa 秘魯 Peru

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Year of designation  
**2021**

## 城市介紹 City Information

Arequipa is the second most important city in Peru, located in the south west of the country, in the middle of the southern Peruvian Andes at an altitude of 2450 meters above sea level, has a population of 992 thousand inhabitants. It is the economic and commercial center and is part of the

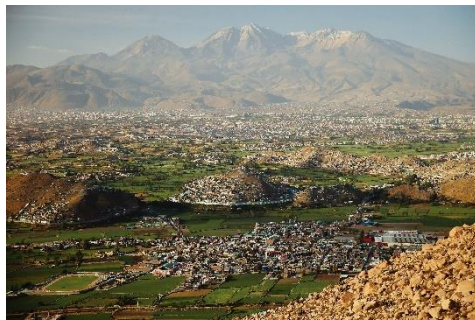
tourist corridor of the south of Peru. Its historic centre and countryside were declared a UNESCO World Heritage Site. Its cuisine is one of the most varied and tasty on the continent. The "picantería arequipeña" our traditional cuisine, has been declared Cultural Heritage of the Nation.

## AREQUIPA



City of Gastronomy

The gastronomy of the city stands out for its crossbreeding, diversity of inputs thanks to its territory with distinct ecological floors that allows the city to have a wide variety of dishes. Arequipa is a member of the UNESCO Creative Cities Network since 2019 for having managed to place the creativity of its gastronomy at the heart of its development plans and being part of the Creative Cities Network is actively working in cooperation international and cultural exchanges within the COG.



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## 廚師簡介 Chef Information

- **Beatriz Villanueva Salas**

BEATRIZ VILLANUEVA SALAS is an important traditional female cook from Peru. He was born in 1963 in the traditional village of Sachaca at the foot of the Misti volcano near of city of Arequipa . She grew up among stoves and grinding stones, along with her sisters Lilia, Velmy, Saida, and Socorro, she learned from her mother the knowledge and flavors of Arequipa´s cuisine.

In 2001, she opened the Picantería Laurita Cau Cau, where she treasures the secrets of the oldest recipes. She made her way in the world of Peruvian cuisine, traveling

to various cities to promote the picantería arequipeña (traditional cuisine). She participated in important national festivals such as Perú Mucho Gusto and Mistura. Internationally she represent Peru in Spain.

As a manager of the gastronomic cultural heritage, she works for the protection, promotion and development of traditional Arequipa cuisine. Member of the Picantera Society of Arequipa. She actively participates in the Arequipa Creative City in Gastronomy project by UNESCO, representing the city on several occasions in cultural exchanges. She fuses the products of his own organic garden with dexterity and love for her kitchen. Master in the elaboration of the chicha de guiñapo (ancestral drink).

- **Rafael Del Carpio Fuentes**

RAFAEL DEL CARPIO FUENTES, master of Peruvian cuisine, as a renowned chef specializing in the traditional cuisine of the city of Arequipa. She is 58 years old, and for more than 30 years she has cultivated the regional gastronomy of Arequipeña. He is owner and executive chef of the Picantería Restaurant "Los Leños" in the district of Sabandía in the city of Arequipa, where traditional food is prepared, his love for cooking is a family legacy that has been handed down for more than three generations.

As a professional member of the Picantera Society of Arequipa is promoter of the protection, promotion and development of picantería (traditional cuisine) with its participation in different gastronomic activities, cultural and educational programs, obtain many recognitions from the Ministry of Foreign Trade and Tourism, Ministry of Culture, brand ambassador Arequipa. He is an active member of the Creative Cities Promotion Group of UNESCO and as a carrier of traditional knowledge has been participating in national gastronomic fairs receiving various awards from public and institutional entities.



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## 菜品名稱 Dish Name

- Chupe de Camarón (Peruvian Shrimp Soup)
- Peruvian Ceviche



Chupe de Camarón  
(Peruvian Shrimp Soup)



Peruvian Ceviche

