



# 帕拉蒂 Paraty 巴西 Brazil

加入網絡  
Year of designation  
2017

## 城市介紹 City Information

Paraty, Creative City of Gastronomy since 2017 and World Heritage – Mixed Site since 2019, is one of the very few cities in the world that combines both



titles by UNESCO. A historic city, still carries it's legacy of being one of the first ports of Brazil, marking the end of the “Path of Gold” or “Royal Road” (“Caminho do Ouro” or “Estrada Real”). With strong indigenous, african and european roots, it's unique gastronomy also reflects the culture, the territory and a rich landscape where mountains, sea and forests meet. Fish and seafood are a staple in local cuisine, as well as manioc flour, banana, cachaça and liquors. Multiple festivals, from Literature to Music, as well as natural beauties and community-based tourism experiences, fused with a vivid gastronomy scene, makes Paraty a top destination in Brazil and the state of Rio de Janeiro.



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## 廚師簡介 Chef Information

- **Anna Paula Medeiros Barreto**

Chef Anna started cooking at the age of 15. Her professional academic training in Gastronomy started in 2006, at École Alain Ducasse in Rio de Janeiro, with complementary studies at Estácio University. Around 2009 she fell in love with charcuterie. Her journey started in a trip to Italy, to learn about salumeria, its sausages and variations. After that, she went to France and its terrines and boudins. Later, Spain, where she practiced all sorts of Spanish traditional charcuterie, like Jamon, Chorizo and other regional products. Back to Paraty, she opened the very first specialized charcuterie house of the city. From traditional artisanal products using pork and beef, to special cured meats, she also offers a range of smoked and dry seafood made with local fishing. This is her area of excellency, since she graduated from the first Seafood School, at Ilha Bela, São Paulo, in 2020.

- **Dave Bulhões Vieira França**

Chef Dave's approach to gastronomy came from a very early age, seeing the family matriarchs produce typical recipes from the Paraty region, such as manuê de bacia (molasses-based cake), paçoca de banana, pirão de peixe (fish broth with cassava flour), bean farofa... He graduated professionally in Canada in 2014, where he took

an undergraduate course in gastronomy, followed by an internship at the Mercure Hotel for two years. Upon returning to Paraty in 2016, he started working with chef Ana Bueno at Banana da Terra Restaurant. Since then, he has gained and exchanged a lot of his expertise, participating in events, workshops, showcases and festivals like Gastronomia do Mar, FLIP (International Literature Festival of Paraty), Paraty's Cachaça, Culture & Flavors Festival, ABAV, Expo Rio, International Gastronomy Forum in Macao, Brazilian Cities of Gastronomy Meeting in Florianópolis, Culture and Terreiros Meeting in Petrópolis, Yemonja Festival in Paraty... among others. Today Dave works as Director of the Escola de Comer Program and as a teacher of the Brazilian Gastronomy course at SENAC RJ.



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## 菜品名稱 Dish Name

- **Coronation of Macao – a Creative Tribute from Paraty to Macao**
- **Sea and Fauna of Paraty**

Coronation of Macao  
– a Creative Tribute from Paraty to Macao



Sea and Fauna of Paraty

