

Abercrombie & Kent

Guaranteed
Departure

A Taste of Peru with Justine Schofield
An A&K Hosted Journey
4 - 13 August 2017





Traditional Ceviche



A Taste of Peru with Justine Schofield

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10 Days | Lima - Sacred Valley - Machu Picchu - Cusco - Lima

Thanks to a varied topography and rich heritage, Peru boasts one of the world's most sophisticated and inventive culinary scenes and has beautiful fresh produce from its three distinct geographic regions - seafood from the bountiful Pacific coastline, the main staples of corn, quinoa, potato, chillies from the Andean ranges and river fish, nuts, exotic fruits and more from the Amazon basin. Peruvian cuisine has had many influences from ancient Inca times through to more recent Japanese migration. All of these play a part in the vibrant cuisine which Peru is famous for today. This journey includes memorable meals in the country's leading restaurants, rustic fare in small rural villages and some hands-on interaction with cooking classes and demonstrations. The most famous sights are also explored from Lima and Cusco to Machu Picchu and the Sacred Valley of the Incas.



Your Host

Author, cook, TV presenter and former MasterChef contestant, Justine Schofield has a passion for all things food and travel. Host of Network Ten's daily cooking show, *Everyday Gourmet*, Justine is an established and much-loved cooking personality in her own right and has just released her first book, *Dinner with Justine*. She also runs a Sydney catering company and is a regular columnist for *taste.com.au*. Her mantra for living sums up Justine perfectly - "great ingredients, a healthy dose of adventure, an appetite to learn, friends and family around to share the spoils and always, always lick the bowl!"

Journey Highlights

- An intimate group size of no more than 18 guests
- One-on-one interaction with your host and A&K guides
- Exclusive culinary experiences
- Lima's pre-eminent Larco Herrera Museum, a privately owned museum of pre-Columbian art, and its garden café
- A molecular gastronomy experience at IK Restaurant in Lima where the organic feel of vertical vegetation and timber gives the sense of dining in a wooden fruit box
- Cook with celebrated Peruvian chef Ignacio Barrios
- A day at leisure in the Sacred Valley
- Iconic archaeological ruins of Machu Picchu
- Savour local indigenous dishes in a traditional hacienda

Your Itinerary

4 August 2017: Arrive Lima. On arrival in the Peruvian capital you are met and transferred to your hotel in the vibrant Miraflores district. Later meet your A&K Tour Escort, your host Justine and other travelling companions for a tour briefing at the hotel. *JW Marriott Lima (Deluxe Room)*

5 August 2017: Lima. A full day touring today starting with a visit to the Larco Herrera Museum, which is housed in an 18th century mansion and has one of the most extensive private collections of pre-Inca ceramics in the world. Lunch is at Café del Museo, a gourmet establishment in the museum's gardens where traditional Peruvian and international dishes are served. After lunch, explore the major sites beginning with a visit to Plaza Mayor, the official centre of the city and the original site on which Lima was founded. See the historic Cathedral, built in 1538, which dominates the eastern side of the square, then stroll past the Presidential Palace, whose impressive guards provide an excellent photo opportunity. Dinner this evening is at the renowned IK Restaurant, whose founding chef Ivan Kusic was one of the pioneers of molecular gastronomy. IK's original dishes, tasting menus and snacks showcase the wealth of Peru's produce in a repertoire that is both classic and modern. (B,L,D). *JW Marriott Lima (Deluxe Room)*

6 August 2017: Lima. An early morning visit to the local seafood market in Villa Maria Del Triunfo, the largest fish market in Lima then on to the local market in Surquillo, a world full of colours, sounds, smells and tastes. A rest stop to enjoy a tasty snack at local restaurant; La Preferida, before continuing to the Bioferia market where organically farmed and natural products from around the country are found. Afterwards join chef Ignacio Barrios and Justine for an interactive cooking demonstration. Ignacio has worked at some of the finest restaurants in Europe and the UK and will share the secrets of his native cuisine. Enjoy the fruits of your labour over lunch washed down with a chilcano, the traditional Peruvian pisco-based cocktail (B,L). *JW Marriott Lima (Deluxe Room)*

7 August 2017: Lima – Sacred Valley (2,800m). This morning fly* to Cusco, capital of the Inca Empire. You transfer into the city for lunch at the highly regarded Calle del Medio with views over Cusco's Plaza de Armas. After lunch travel into the heart of the Urubamba Valley, en route visit Awanakancha, a centre where South American camelids are bred to learn about ancient weaving techniques. Tonight, join the chef of Wayra Restaurant for a Chef's Table culinary experience, as he deftly demonstrates the



Machu Picchu

preparation of a variety of Peruvian dishes (B,L,D). *Inkaterra Hacienda Urubamba (Superior Deluxe)*

8 August 2017: Sacred Valley. A unique visit this morning to an Andean highland community to meet local Quechua-speaking farmers and weavers. This is an excellent opportunity to learn about rural life in the area including gastronomy, medicinal plant-based remedies, farm activities, adobe construction and weaving techniques. Continue to Hacienda Sarapampa for a unique cultural experience focusing on the traditions associated with local corn production followed by a delicious "Pachamanca" lunch. This style of cooking is done in an oven-like cavity dug in the ground with a variety of meat and local vegetables cooked under hot stones. A ceremonial offering to Mother Earth is made by sprinkling a little chicha (corn beer) on top while the meal cooks. (B,L). *Inkaterra Hacienda Urubamba (Superior Deluxe)*

9 August 2017: Sacred Valley. A full day at leisure (B). *Inkaterra Hacienda Urubamba (Superior Deluxe)*

10 August 2017: Sacred Valley – Machu Picchu (2,350m). Early this morning visit the inspirational AKP supported project, Children of the Rainbow (Niños del Arco Iris). Established to provide education, meals, health care and vocational training to the many local children in need. There is time to wander around the grounds and experience the lively activities at the heart of the project. Later transfer to Ollantaytambo town with its panoramic view of the massive stone structure of Ollantaytambo, site of the Incas' greatest victory against the Spanish. Later, board the renowned Belmond Hiram Bingham train for a never-to-be-forgotten journey. Travel in style to Machu Picchu, enjoying a delicious lunch on board. A late-morning arrival allows ample time to meet your guide and begin your explorations of this iconic ancient citadel set on a

high peak in the middle of a tropical mountain forest. Return to your hotel in the late afternoon and relax before dinner (B,L,D). *Inkaterra Machu Picchu Pueblo (Superior Deluxe)*

11 August 2017: Machu Picchu – Cusco (3,400m).

This morning you may like to rise early for a walk through Machu Picchu at sunrise. Or there's an opportunity to take one of two famous hikes with your guide. The first is to the Inti Punku, or Sun Gate, which is the entry point to Machu Picchu on the Inca Trail and offers excellent views of the ruins. The second is up Huayna Picchu, a towering mountain peak with excellent vistas of the surrounding area including the famous 'lost city'. Enjoy a gourmet lunch at Sumaq Machu Picchu Hotel whose menu delivers uniquely Peruvian flavours incorporating native Peruvian products and the influences and flavours of Spain, Africa, China, Japan and Italy. This afternoon, board the Vistadome train for your journey back to Ollantaytambo where you are met and driven back to Cusco (B,L). *Palacio del Inka (Deluxe Room)*

12 August 2017: Cusco. See what makes Cusco tick. Start with a guided tour through the vibrant and colourful San Pedro Market which sells all manner of fresh, pickled and dried produce - exotic and otherwise. Time also to wander through the San Blas Quarter, also known as 'the craftsmen's district', one of the most picturesque parts of the city. Lunch is at MAP Café in the Pre-Columbian Art Museum, an extraordinary historic monument which is home to the only museum in Peru dedicated to the art of ancient Peruvian cultures. The light and airy restaurant serves a delightful variety of gourmet Peruvian fusion food. The afternoon is at leisure before a farewell dinner at elegant Le Soleil, an exclusive French restaurant in the city where all dishes are prepared with fresh seasonal ingredients. (B,L,D). *Palacio del Inka (Deluxe Room)*

13 August 2017: Depart Cusco. Transfer to Cusco airport for your onward flight* arrangements (B).

B = Breakfast L = Lunch D = Dinner

*Flights not included



Local woman, Hacienda Sarapampa



Plaza de Armas, Cusco

Price

Twin share per person: \$10,595

Single supplement: \$2,150

Tour Dates

4 - 13 August 2017

Tour inclusions

All accommodation as detailed on a double/twin share basis with private facilities; meals as specified; bottled water during transfers and touring; airport welcome; assistance with luggage and group transportation by private vehicle; services of English speaking A&K tour escort and Guest Host; all entrance fees, planning, handling, operational and communication charges; rail ticket on board the Belmond Hiram Bingham Ollantaytambo/Machu Picchu; rail ticket Machu Picchu/Ollantaytambo on board Vistadom; tipping excluding A&K Tour Escort. Tipping is not expected or required for Guest Host

Tour exclusions

International flights; internal flights (Lima - Cusco - Lima); any meals not specified; insurance coverage of personal loss, injury, illness or damages incurred during your trip; items of a purely personal nature such as drinks, laundry, dry cleaning, internet, fax or phone charges and transfers/sightseeing or meals not specified; excess baggage charges; tipping to A&K escort.



Inkaterra Hacienda Urabamba



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For more information or to make a booking please call

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