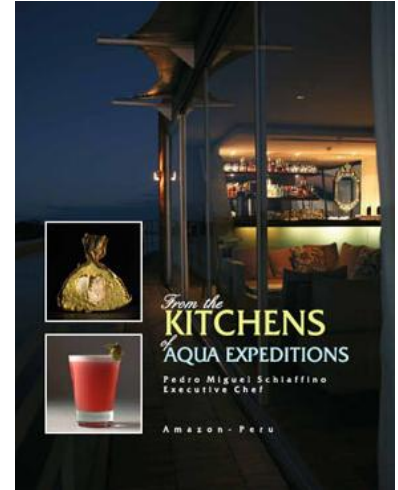




## As Peru's gastronomy continues to rise Aqua Expeditions reveals its secret recipes from the Amazon



**November 2011** - Aqua Expedition's first cookbook '**From The Kitchens of Aqua Expeditions**' launches this month hot on the heels of Ferran Adrià's first visit to Peru and his recent jaunt on Aqua Expeditions new boat the M/V Aria. The cookbook features a selection of Peruvian recipes created by Aqua Expedition's Executive Chef, Pedro Miguel Schiaffino. In addition there are a host of interviews with chefs, restaurateurs and guests; all of whom have travelled with Aqua Expeditions in a quest to experience some of the world's most unspoiled points of the Amazon and enjoy a taste of some of Schiaffino's delectable creations.

The result of a 500 year melting pot of Spanish, African, Japanese and Chinese immigration and native Quechua culture, means Peru is enjoying the spotlight as Latin America's most acclaimed foodie capital. Together with the success of the Mistura Gastronomic Fair in Lima which took place this September and a spate of Peruvian restaurants popping up across the UK, Peruvian cuisine is rapidly cementing its reputation on an international scale.

With a growing profile and a great knowledge of Amazonian produce, Schiaffino's interest in food began at the age of thirteen, while helping his father on their family farm. He opened his own restaurant, Malabar in 2004 in Lima to great acclaim, which prompted Francesco Galli Zugaro, CEO of Aqua Expeditions, to seek Schiaffino's help with the cuisine onboard Aqua Expeditions two luxury, 5\* Amazonian river boats, the M/V Aqua and the M/V Aria which launched in May 2011. Schiaffino's renowned nouveau Andean recipes range from cocktails (the infamous Pisco Sour) and starters such as Amazon bass tiradito in sashimi style, to main dishes such as grilled tiger catfish with star fruit chutney and desserts including camu camu jellies.

The cookbook is available to purchase for \$45 onboard the M/V Aqua, M/V Aria  
and \$55 online at [www.thetravelerscollection.com](http://www.thetravelerscollection.com)

A 3-night Amazon Discovery Cruise from £1,557 per person is based on two people sharing on a full board basis. This price includes all excursions, meals, beverages (soft drinks, house wine and beer), transfers to and from Iquitos (if arriving on recommended flights) and entrance to the Pacaya Samiria national park.

For more information visit [www.aquaexpeditions.com](http://www.aquaexpeditions.com) or to book call (51 1) 434 5544

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**Notes to Editors**

Aqua Expeditions, the luxury Peru tour operator, was the first adventure travel company to introduce five-star luxury cruises to the Amazon River in Peru. In doing so, it fulfilled a lifetime dream for Founder and CEO Francesco Galli Zugaro – showing guests one of the world's most beautiful and remote regions. Aqua Expeditions' first ship M/V Aqua will be joined by the larger M/V Aria in April 2011. Aqua Expeditions also has a luxurious embarkation deck, designed by Jordi Puig, on a tributary of the Amazon in Nauta so that the Aqua Expedition experience now begins for guests of both vessels even before they step on board.

**Pedro Miguel Schiaffino**

Pedro Miguel Schiaffino is owner of Lima's renowned Malabar Restaurant and previously made his international reputation at La Huaca Pucllana, where his superb nouveau-Andean fare resulted in his becoming a featured chef at the James Beard House in New York. Schiaffino studied at the Culinary Institute of America in Hyde Park, New York, and did Master's level work at the Italian Culinary Institute. While in Italy, he worked at the Michelin three-star Ristorante del Pescatore under renowned chef Nadia Santini and, at Piero Bertinotti's celebrated Ristorante Pinocchio.