



MEDIA RELEASE

Hungry for South America

Who could say “no” to an asado (Argentine barbecue) in the high desert region of the Andes? Or dancing the samba in the streets of Rio de Janeiro, Brazil? Sydney chef Victor Pisapia has just returned from his successful first “Taste of South America Tour”, and has announced details of his next in 2010.

Pisapia says the tour is designed for passionate travellers who would like to experience the food, adventure, culture & fun in this fascinating part of the world first hand.

The tour runs from 3-16 April 2010 and has five amazing stops. The first is Brazil’s Rio de Janeiro staying right on Ipanema Beach. Rio is called the “Marvellous City”; market tours, cooking classes, city tours and of course samba lessons are all part of the experience.

Salvador, Bahia, Brazil, is World Heritage listed for its historic colonial area. Cobblestone streets set the scene for Banian women in native dress and the Afro-centric twists on the food of Brazil. Festivals are spontaneous, wild, popular and frequent. A look behind the scenes highlights local specialties – cassoulet type dishes of Moqueca and Prawns Bobo with flavours of Africa, Portugal and Brazil. Guide Joel Gondim is a passionate local who shares the wonders of its culinary delights, including great markets, and relates the history of African slaves and Portuguese settlers.

Buenos Aires, Argentina, is “the Paris of South America” with dinner starting at midnight. “BA” is a city that inspires passion – a vibrant city that doesn’t sleep and fiery, vital people. It’s the birthplace of the tango after all! Cruise the markets of San Telmo, eat empanadas – pastry parcels filled with pork or beef, raisins, olives and herbs – drink malbec from Mendoza, taste specialties such as

beef from the Pampas cooked over coals with chimichurri sauce made with garlic, parsley, vinegar and herbs.

Argentina's Salta, "La Linda" (the Beautiful) nestles in the foothills and canyons of the Andes. Salta offers first-rate wineries, and superb colonial architecture. Nosh on high-Andean cuisine featuring tamales, humitas and llama – a delicacy, low in fat and delicious.

Cafayate, Argentina is the final stop. Travelling by coach from Salta City, the tour takes in some amazing landscapes. Landscapes of red earth covered with captivating rock formations – some of the best scenery of the trip. There's a short stay at this wine village to taste the lush, unique Torrontes wine, eat wine flavoured ice cream and explore ancient Indian sites.

Pisapia says that the first tour earlier this year produced some rapturous comments from the participants, including some of these:

"It was the holiday that everyone wants to have, we loved the authentic food, the cooking lessons, the music"; "we loved the sensuous sounds of the tango and the samba"; "such a fun aspect to the tour, full of like-minded people"; and "daily surprises full of good food, great wine and memorable friendships."

For tour details & bookings:

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