

8th Edition of Peru to the World Expo to take place on Sunday, September 22 in New York City.

- *First Top Peruvian Chef Summit to Receive 50 Chefs from the USA, Europe and Peru.*
- *Executive Pastry Chef Bill Yosses, who worked at the White House during the Obama and Bush administrations, will attend as a Guest of Honor representing Peruvian Cacao.*

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New York, September 10, 2019. - Renowned Chef Bill Yosses, White House Chef from 2007 to 2014 and enthusiast of Peruvian gastronomy, will be a Guest of Honor at the 8th annual Peru to the World Expo in New York City. The event will take place on Sunday, September 22 at 2:00 p.m. and will be held at the Metropolitan Pavilion.

According to President and Founder Melvi Davila, the Expo is a leading event that annually brings together leading figures and celebrities associated with Peruvian cuisine, culture and tradition.

Bill Yosses, author of *Desserts for Dummies*, served as Pastry Chef for Presidents George W. Bush and Barack Obama. He is currently promoting Peruvian Cacao by creating delicious desserts and chocolates at his restaurant, Palace Perfect Pie in New York.

Another participant in the event is renowned chef, artist, entrepreneur, and inventor, David Burke, a leader in gastronomy in the United States. Burke, Executive Chef at Ventanas at the Modern, will speak on the "Importance of Creativity and Fusion in the Food Industry."

Moreover, Peruvian Chef Flavio Solórzano, will also attend. Solórzano is an Ambassador of Peru through Marca Perú and owner of Señolío de Sulco, a leading restaurant in the Peruvian capital. Chef Solorzano will be accompanied by some of the Award-winning chefs of Mistura, the Top Peruvian Food Festival in Peru's capital, who will prepare traditional dishes from different regions of Peru, including:

- Benita Quicaño from Arequipa, will prepare "Rocoto Relleno";
- Juana Zunini from Lambayeque will prepare "Arroz Alocchado" and
- Miguel Cordova from Barranca Lima, will prepare "Tacu Tacu with Spicy Seaffod Sauce"

Organizers of the Expo say the event will showcase why Peru has been recognized for seven consecutive years as one of the main culinary destinations in the world. They hope that people will have a chance taste delicacies, drinks and desserts from Peru, including its famous drink, Pisco Sour.

There will be several live demonstrations by distinguished Peruvian chefs. They will prepare both modern and traditional dishes step by step. They will also compete in a cocktail competition using the Peruvian blueberry; one of the most flavorsome blueberries in the world.

Additionally, there will be an exhibition of Peruvian products, such as Santa Teresa Café from the Cusco region, represented by Dwight Aguilar, winner of the "Taza de Excelencia 2018" award and Professor Gracia Ampuero. Aguilar and Ampuero will both be representing **PROMPERÚ, the Government Agency of Promotion and Tourism.**

In summary, directors of the event say Peru to the World Expo will demonstrate how local food of the Inca Empire and other cultures of Peru, merged with countless influences from around the world to create one of the most diverse and refined cuisines to ever exist.

Tickets are now available and being sold via Tickeri.com