

traditional Andean way of life. In his cooking, Martínez is known for using ingredients he has found on his adventures around Peru—ingredients that the indigenous communities have never considered using in cooking. However, Martínez is on a mission to reinvent the Peruvian cuisine and to show the world the magnificent diversity of the country's ecosystems, from the abundant fishing grounds of the Pacific to the Amazon rainforest to the Andes Mountains. He paints a picture of the country's landscape and its highly varied ecosystems, and then he translates these to his dishes, letting visitors from all over the world experience the essence of one of the most biodiverse places on earth in eight delicious courses.

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The Mil team gathers around a traditional outdoor stone oven known locally as a *huatia*, bowls of steaming food in their hands.



These ancient terraces, high up in the Andes Mountains, are believed to have been created by the Incas.