



Inkaterra Hacienda Urubamba Executive Chef –
Rafael Casin on Earth to Plate

Rafael Casin, our executive chef at **Inkaterra Hacienda Urubamba** conceptualised and created a unique gourmet offering for guests at the *hacienda*, using his concept: *Earth to Plate*. With a strong focus on using the produce of the Urubamba Valley to give guests a unique taste experience that is exclusive to Inkaterra. Here, Rafael explains the reasoning behind the concept.





"The cuisine of the region was our main inspiration behind *Earth to Plate*. We use as much local produce as possible whilst utilising the organic production of our native farm. Inkaterra Hacienda Urubamba has a large store of food with its 3 hectare farm and we have enough local produce which we share with our [Inkaterra Machu Picchu Pueblo Hotel](#)."



"The Earth to Plate" concept starts from the minute you arrive with the welcome-drink, chicha morada that is made from the purple corn from the grounds. I would then go for the pastel de choclo for a starter, because there's nothing better than Urubamban corn."



My choice of main would be between the aromatic tagliatelle with wild pine tree mushrooms that only sprout after lightning in the forests around Cusco or the baked smobish trout."





"The Earth to Plate" concept means that we rely upon our orchard and local farms to ensure we create fresh, artfully crafted cuisine that will give you a foodie experience like no other.



For more information on the *Earth to Plate* concept, please [click here](#).