

South America



Learning Objectives

- Explain the historical and traditional influences of the cuisines of South America.
- Explain the different culinary influences of Brazil compared to the rest of South America.
- Identify common ingredients and popular dishes of South America.
- Execute your daily production within the class time frame.

South America



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Argentina – The Pampas



Inca Empire In South America



Sapa Inca



Incas (Quechus)

- **Engineering:**
Irrigation, stonework, roads, drainage systems
- **Buildings**
- **Agriculture:** *corn, potatoes, peanuts, tomatoes, peppers, quinoa*



Inca Methods of Preservation?



Brazil



Amazon River

Indigenous Foods:

Boniata
Manioc





Feijoada Completa

Feijoada



3834-6339



Meats for Feijoada in the Market



CASA QUINTAS DE
Especialidades
em Feijoadas Completas
CARNE SECA

R\$
14 00

Peso kg	Preço/kg R\$	Preço Total R\$
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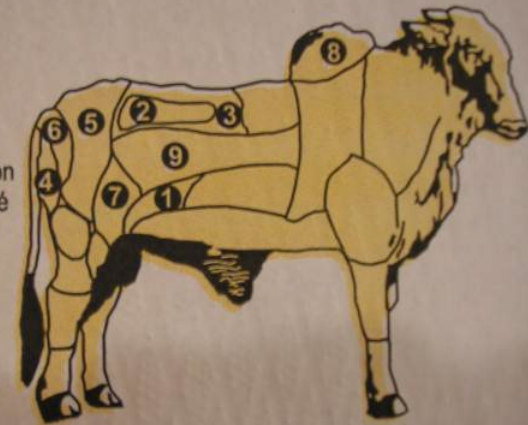


Linguisa Sausage

Churrasco



1. Fraldinha
2. Filé mignon
3. Contra Filé
4. Lagarto
5. Alcatra
6. Picanha
7. Maminha
8. Cupim
9. Costela



Home page: www.carretao.com.br
E-mail: carretao@carretao.com.br

Churrasco









Churrasco Accompaniments



Churrasco Accompaniments



Manioc *Production*



Manioc Production





PIMENTA
CUMARI DO PARÁ
R\$ 8,00
COPO

PIMENTA
BICO DOCE
R\$ 10,00
COPO

PIMENTA
BODE
R\$ 6,00
COPO

SCOTH BONNET
"BAIANA" SALMÃO
R\$ 8,00
COPO

PIMENTA
MALAGA TERA
R\$ 6,00
COPO

PIMENTA
HABANERO
R\$ 10,00
COPO

Dendê Oil





GERAÇÃO
SAÚDE

CÔNICA
R\$ 18,00

BICO
35,00
2K

KIT
PIMENTA
30,00

MISTA 2K
4000

ALABR
R\$ 12,00

PIMENTA
R\$ 12,00

ALABR
R\$ 10,00

VIOLINO
R\$ 12,00

ARELAT
R\$ 13,00

PIMENTA
MISTA
R\$ 10,00

DEDO
DE MOÇA
R\$ 9,00

2UMAR
R\$ 10,00

PIMENTA
POP
R\$ 8,00

GELÉIA DE
PIMENTA
R\$ 8,00

BIQUINHO
R\$ 10,00

PIMENTA
PIQUEN
R\$ 2,00

Peru



Choclo Corn



Aji peppers



Malagueta peppers



Cashews



Aji Peppers

Potatoes



Various Beans from South America



Quinoa – the mother grain



Ceviche and Tiradito (Peru)
Cooked or not cooked?



Chifa and Nikkei Cuisine (Peru)





Chupe de Camerones

Choros a la Chalaca



Anticuchos



Causa



Causitas



Fresh Hearts of Palm



Tamales

(rice top, chickpea below)

