

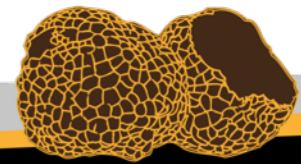
# ECUADOR



## CHEF : ALEJANDRO CHAMORRO

Alejando is an ecuadorian chef who after finishing his studies in gastronomy had the opportunity to go through restaurants in Europe and Latin America such as: Noma and Astrid y Gastón. After that great tour, he returned to Quito with the firm conviction of capturing a kitchen based on product and identity, which would materialize in Nuema, a restaurant where he cooks today. Nuema has been the first restaurant in Ecuador to enter the list of the 50 best restaurants in Latin America.

His cuisine is characterized by finding the balance between the understanding of the products and their aesthetic arrangement on the plate. Alejandro is a born craftsman who builds stories in each of his creations. Proud of what his country offers, he is faithful to everything that is produced in it.



# cocinando con **trufa**

Soria · Castilla y León

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