



# Fusion Food



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■ To **fuse** means to join two or more things in order to create one. In gastronomy, it is something that chefs often do to create unique and exquisite dishes that their guests can enjoy. Heritage cuisines in Colombia are of great importance, so much so that every year a festival called "Concurso Nacional De Las Gastronomías Patrimoniales" is held in which chefs are challenged to merge foods from different regions to innovate new dishes and include them in the great gastronomies of the country.

Boyacá's food is characterized by its variety, there are many dishes with all kinds of ingredients, for this reason this cuisine has managed to be incorporated in renowned and important restaurants such as "Ata", located in the municipality of Cóbbita, Boyacá, run by chef Leonel Jaramillo, better known as "The potato guru". In his restaurant, Jaramillo renews the menu of the site every year, this time the Boyacá food is fused with Italian food. He assures that the people who come to his restaurant are delighted with his creations, such as the pasta carbonara with peasant cheese and Creole potatoes in shells.



**"The cooking techniques, both classic and modern, are a heritage that the cook must know how to make the most of"**  
**Ferran Adrià**



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The food is nationalized, the typical dishes of all the regions travel all over Colombia to fill each place with great flavors. Ana María Gómez Londoño, director of the national and international relations unit of the "Casa de Boyacá", located in the city of Bogotá, started a project together with chef Camilo Zárate called "Plato internacional". It consists of the creation of dishes from different countries in which foods of high nutritional value from the department of Boyacá are included. In addition, they include the presentation of the agronomist Luis Niño Porras, who explains where these exemplary foods that will be included in the chef's dish come from and why it is important to consume them and include them in gourmet dishes.

This gastronomy delights the citizens of the capital with its flavors every day. As Jaramillo mentions, Boyaca's recipes are full of delicious ingredients that are grown in various parts of the department, because thanks to the variety of thermal floors can be given the production of different foods, "It's a wonder," said the chef 🍌.

