

QUNUQ

RESTAURANT

CHEF PROFILE

Ribelino Alegría

Resident Chef



Ribelino Alegría Peña was born in Curahuasi, Province of Abancay (Apurímac). His love for cooking since he was a child was stronger. His great motivation came from his mother Mrs. Nicolaza Alegría; her traditional food from his Apurimac teachings left a significant mark in Ribelino about cooking.

Ribelino joined Sumaq in 2008, when the hotel was celebrating its first year of operations. His first job was as a kitchen assistant, remaining in that position for 2 years. His talent demanded his promotion and in the third year Ribelino was already working as a cook.

His identification with the hotel and the local products, coupled with the experience gained over the years, made him the new resident chef of the hotel.

He said that among his passions is to support the hotel in the search for new inputs from sustainable suppliers that are based in the communities of Cusco and Apurimac.



In Cusco, for example, he has visited Qusipata where he found 3 types of organic strawberries and cherry tomatoes, which he frequently purchases for dishes offered at the restaurant. He also found Piric in Ollantaytambo where he buys edible flowers, herbs for teas or Quillabamba where he purchases juicy oranges, bananas, and passion fruit.

Ribelino is a man that is committed to the kitchen and his team. Those who meet him will realize that this is a man who is passionate about what he does.

"I find it very rewarding to work with a great team of culinary innovators in the heart of Machu Picchu. Enthusiastically, he went on to say that - the Sumaq team is comprised of young talents from Cusco and Apurimac. Just like me, they see the opportunity to excel and create a better future with our families and communities."



Information

His preferred inputs are: quinoa, native potatoes of Cusco, aromatic herbs, trout, and alpaca and hen meat.

Hobby: attend horse races in his native town of Apurimac and cockfighting.

Recent internships: Malabar, IPG (Peruvian Institute of Gastronomy), Rafael by Rafael Osterling, Rafael Piqueras, among others.