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BBC's Collaboration Culture travels to Peru where Spanish pastry chef Jordi Roca teams up with Peruvian chef Gaston Acurio

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In the sixth episode of the series, scheduled to air on 4 August, Spanish pastry chef Jordi Roca joins forces with Peruvian chef and television star Gaston Acurio in Lima, the capital and the largest city of Peru.

Jordi Roca is co-owner of El Celler de Can Roca, a three Michelin-starred restaurant in Girona, Spain, regularly featured on the list of the World's 50 Best Restaurants having ranked number two in 2011 and 2012. Roca runs the restaurant with his two brothers, working together as a culinary troika to provide the ultimate culinary experience to their diners. Roca is in charge of dessert and has garnered a reputation for creating innovative and artistic confectionaries, including his perfume-inspired desserts where he reproduces the natural ingredients found in the oils and aroma compounds of high-end fragrances into an edible dish.

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[Jordi Roca](#)

Gaston Acurio is a Peruvian chef and ambassador of Peruvian cuisine. His flagship restaurant Astrid y Gaston has also featured on the World's 50 Best Restaurants list. Acurio owns over thirty other restaurants around the world, all specialising in Peruvian cooking. In parallel with his restaurants, Acurio is a well-known television personality in Peru fronting his own show La Aventura Culinaria – meaning Culinary Adventure – and is author of several cooking books that have all gone on to become national bestsellers. His ambition is to make Peruvian produce and dishes popular throughout the world and in so doing, boost the fortunes of the farmers and food producers of Peru.

In this episode, Roca and Acurio will transform four very rare Peruvian potatoes, sourced from farmers based in the high Andes, into a range of special sweets. The two star chefs will place their new invention, potato sweets, into beautiful, specially commissioned, wooden boxes and will then head out into Lima to test them on the public. Amongst the taste testers will be: students at the cookery school that Gaston has set up for aspiring young Peruvians, the Mayor of Lima and the First Lady of Peru, the wife of the President.

Speaking about coming up with new ideas for sweet dishes, Jordi Roca says: "It's perhaps the best feeling you can have as a chef, it's like scoring a goal. The feeling of doing something new...when you're discovering your own path -that feels the best. Discovering new things is really exciting, it's something really big. I can find inspiration in adapting a perfume to a pudding, a feeling to a pudding, a colour to a pudding...I find inspiration in all sorts of things. I try to make fun, delicious and appetising puddings that say something...I tell sweet stories."

Gaston Acurio, talking about the collaboration: "Potatoes are in the salty world. They were never in the sweet world...So if we want to do something new, why don't we make a sweet world for potatoes?...With the ideas that we have together, and the skills and talent of Jordi, our potatoes, because I feel they're my potatoes because I'm Peruvian, they are becoming small jewels."

Collaboration Culture, broadcast in association with Emirates, will air weekly on BBC World News from 30 June on Saturdays at 00:30; 07:30, and Sundays at 12:30; 18:30 (all times GMT).

For all the latest news from the series, please visit www.bbc.com/collaborationculture or join the conversation on [facebook.com/collabculture](https://www.facebook.com/collabculture) and/or on Twitter at [@collab_culture](https://twitter.com/collab_culture).

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