

### Archaeological City of Cusco



#### Barrio de San Blas

The neighborhood where are the artisans, shops and craft shops, is one of the most picturesque of the city. Its streets are steep and narrow with old houses built by the Spanish over important Inca foundations. Has an attractive square and **Cusco's** oldest church built in 1563, which has a carved wooden pulpit considered the epitome of colonial Cuzco, the Quechua name of this neighborhood is Toq'ocachi which means Sal hollow

#### Calle Hatun Rumiyoq

This is the most visited by tourists. On the street Hatun Rumiyoq ("Of the Rock Mayor") was the palace of Inca Roca, which currently belongs to the Archbishop's Palace, this street runs from the Plaza de Armas to the San Blas neighborhood, you see the enigmatic stone of the twelve angles.

#### Church and Convent of Merced

Because of earthquakes have occurred in this city, the Convent and Church of Mercy have been rebuilt more than once. Originally dating from the sixteenth century cloisters of Baroque and Renaissance and particularly highlights the choir stalls, colonial paintings and wood

carvings. You can also view a custodial gold and precious stones 22 kilos in weight and 130 cm in height.

### The Cathedral of Cusco

In fact, the first cathedral of **Cusco** is the Church of Triumph, built in 1539 on the Inca Viracocha's palace. Today, this church is a chapel of the Cathedral assistant. Between 1560 and 1664 was built the Cathedral Basilica of the city. To this end, the Spanish did bring blocks of red granite from the fortress known as Sacsayhuaman.

This cathedral facade and interior Renaissance Baroque Plateresque has one of the most outstanding examples of colonial goldsmith. Important are also carved wooden altars.

Since this city was developed on canvas painting in the "Cusco School of painting," precisely in the cathedral you can see major exhibitions of local artists of the time. It is the seat of the Archdiocese of **Cusco**.



### Plaza de Armas

"Plaza of the warrior" was called at the time of the Incas. This square was the scene of several important events in the history of this city,

the proclamation by Francisco Pizarro in the conquest of **Cusco**, also the Plaza de Armas was the scene of the death of Tupac Amaru II, considered the leader of the indigenous resistance.

The Spanish built in a square stone arches, with labor Cusco, which endures to this day. Here are the cathedral and the church of La Compañía.



### **Iglesia de la Compañía**

This church whose construction was initiated by the Jesuits in 1576 on the basis of Amarucancha or palace of Inca Huayna Capac, is considered one of the best examples of colonial baroque style of the continent.

Its facade is carved in stone, as shown in the picture, and its high altar is of carved wood and covered with gold leaf. It was built on an underground chapel. Additionally, highlights two chapels, one of Lourdes and the ancient oratory of San Ignacio de Loyola.



### Qoricancha y Convento de Santo Domingo

The Qoricancha was the most important shrine dedicated to the sun god in the Inca Empire. This temple was named the site of gold and all its walls were covered with sheets of gold by the Incas.

Taking this structure as a base, here built the Convent of Santo Domingo, Renaissance style. The building, one baroque tower exceeds the height of other buildings in this city.

## TYPICAL DISHES AND BEVERAGES



An exquisite way to discover more about the cultures of peoples is testing their stews. **Cusco** offers visitors one of its most distinguished cultural elements: its dishes.

The "chicherias" and "picanterias" are open to anyone wishing to enjoy the tasty hot pepper filling, different from other places, stew, the rabbit or guinea pig pepián, cheese and potato

starch kapiches tail, all accompanied by a refreshing beer instead, spirits or beer, according to your taste.

If you've ever tried these dishes, and want to know what is or what their preparation, here are some recipes of typical dishes of the city.

### **Timpo o Puchero**

Dish prepared during the Mardi Gras, and that involves boiling a cow's chest, head, lamb, bacon and legs, adding, whole leaves of cabbage, potatoes, Moray, chickpeas and rice. In a separate pot, boil potatoes, peaches, pears and yuccas. Both meals are served on separate plates, similar to the "boiled", but covering the ingredients with a cabbage leaf.

### **Chuño Lawa**

It is a typical meal is consumed at any time of year. Boil a beef broth with sausages, rice, chickpeas and potatoes of regular size. Then you add potato starch dissolved in cold water and cook until you take point. Generally, this dish is eaten with a wooden spoon, called huislla.

### **Rocoto Relleno**

For this soup hot peppers are looking great, they cut the tip and remove the seeds are inside with great care not to break them. They were then subjected to three boils. The filling is made with ground beef, peanuts, raisins and peas, seasoned to taste. Since fillers are coated with beaten egg and fry in hot oil. Served garnished with golden potatoes.

### **Pepián de Conejo o Cuy**

You choose the meat you want, go to the animal in hot water and peel carefully. Scoop out the innards. Cut into four pieces and each sprinkle cornmeal before frying in hot oil. In another pan prepare a dressing of onion, garlic and red pepper golden. Guinea pigs are placed over the dressing and peanuts are added. Served with rice and boiled potatoes graining.