

Gastón Acurio, chef, writer, entrepreneur, and one of the most important promoters of Peruvian cuisine in the world, began his career in gastronomy in 1989, when he left the law school at the Complutense University of Madrid - which he had entered as a result of the expectations of his family - and enrolled at the hostel school Madrid "La Escuela de Hostelería".

Two years after living and studying in Madrid, he travels to Paris, where he learns cooking at the "Cordon Bleu" and meets Astrid Gutsche, who will become his wife. In 1994, a year after his return to Lima, he founded his first restaurant: "Astrid & Gastón".

"Astrid & Gastón" first, offers dishes marked by the teaching received by the couple of cooks; the menu is mainly composed of classic French dishes. However, over time, they begin to experiment with other ingredients and Peruvian preparations, and little by little, create a trend.

The years go by and the horizons widen. Opening Astrid&Gastón franchises in Chile, Colombia, Mexico and Spain. Creation of other brands such as "La Mar", "Tanta", "Panchita", "Chicha", "Madam Tusan", "Bachiche" and "Papacho's", and recognition of "Astrid & Gastón" among the top twenty restaurants in the "World's 50 Best Restaurants" for three consecutive years, and in 2nd and 15th places for "Astrid&Gastón" and "La Mar", respectively, in the "Latin America's 50 Best Restaurants" awards, which consolidates Acurio as a successful restaurateur, present in 9 countries worldwide with 12 brands across more than 45 restaurants.

Acurio has published several books, including "Perú, Una Aventura Culinaria", "Larousse de la Gastronomía Peruana", "500 Años de Fusión", elected in 2008 by the Gourmand World Cookbook as the best gastronomic book of the world, "Cebiche Power", "Edén.pe: 21 revelaciones para el mundo", written in collaboration with Ignacio Medina and Ferran Adrià, "Perú: The Cookbook", published by the renowned publishing house Phaidon, "Bitute: El Sabor de Lima" published in which the gastronomic journalist Javier Masías, searches and collects preparations of ancient Peruvian recipes, "Sazón en Acción" and "Bravazo", published in other Latin American countries as "Buenazo", popular book that compiles 600 Peruvian homemade recipes

In 2007, Acurio also focused on the field of education by founding the first school of chefs and waiters for low-income youth in Pachacútec, Ventanilla, Callao. In addition, the same year, he founded APEGA, the Peruvian Society of Gastronomy, with which one year later he will organize the first International Gastronomic Fair of Lima. It will later take the name of "Mistura", one of the most popular gastronomic fairs in Latin America. He is currently refining the details to open a second gastronomic and service school in Lima.

On the other hand, for over ten years, Gastón Acurio has directed and led the cable TV program "Aventura Culinaria" and has also participated in the programs "Cebiche con Sentimiento", "Anticuchos con Corazón" and "En Busca del Cebiche Perfecto", and the documentaries "Perú Sabe, La cocina, arma social" and "Buscando a Gastón".

Throughout his career, Acurio has received several awards, among them, he was named "Entrepreneur of the Year" by the magazine "América Económica" in 2005, he also obtained

the Prince Claus of Holland Award in the category "Collective memoirs and journalism" and named Ambassador of Good Will for UNICEF in 2009. He also won the "World Gastronomy Award in Sweden" in 2013, awarded for his work in favor of the promotion of sustainable cooking, using of local resources and the Pachacutec School. In 2014, he was honored by his Alma Mater, "Le Cordon Bleu", in Paris.

In 2018 Gastón Acurio is recognized with the Diners Club Lifetime Achievement Award of The World 50 Best Restaurants, for his work putting Peruvian cuisine in the eyes of the world.

In addition, he was recognized along with Astrid Gutsche with the Eckart Innovation Prize, organized by the BMW Group.

In August of the same year, Gastón Acurio receives from the Peruvian State the Order of Merit for Distinguished Services in the Grade of Grand Cross, the most important after the Order El Sol de Perú.

Now, Gaston Acurio is the gastronomic director of "Astrid & Gaston" and the rest of his restaurants. He continues the creation of new brands, the last born being "El Bodegon" and "Barra Chalaca" in Lima, and "Yakumanka" in Barcelona. He travels to promote Peruvian cuisine, and works with the "Pontificia Universidad Católica del Perú" to create the first gastronomic university in Peru.