

### RECOMMENDED BY AKORN

Earlier this month, we were thrilled to meet with our top partners from the US and Canada in Chicago and unveil first hand some of our most ambitious upcoming projects, being the most important that: We are opening our own DMC office in Colombia!!!

Thanks to the growing demand for this amazing country, we are finally opening our office in Bogota during Q3 2022 to start operations in Q4.

Keep on reading to learn more about our upcoming opening and the most recent news in South America.

#### Dalia Gibu

Regional Sales & Marketing Director - Akorn South America dgibu@akorndmc.com

### Our Recommendation of the Month

#### Rio de Janeiro

You all know I am a big foodie and always on search of new gastronomy experiences. Rio's food scene is evolving, with new restaurants everywhere. To enjoy this we have set up a very informal Gastro pub walking tour. As guests enjoy a walk along Ipanema beach, pop into three pre-selected spots. We'll have a table reserved for you and set you up with the signature drink and appetizers. Sit, eat, drink and enjoy the best Rio de Janeiro has to offer, and let our staff take care of basically everything else.





Cooking by the River, with Chef Quique Sempere in Guayaquil, Ecuador

Masterchef juror passionate in Ecuadorian cuisine and a curious cook, Quique Sempere is one of Ecuador's best-known chefs, and the host to a quaint experience that will pamper the senses, and make you fall deeper in love with the flavors and textures of our land. For this experience, we will take you to the River Market, in the heart of Guayaquil, where you will be able to enjoy first-class cooking, with a refreshing drink in hand, as you learn many of Quique's techniques and the history of Ecuadorian cuisine, right before the hushing singing of the Guayas river. Without a doubt, this Akorn-exclusive experience is something that your clients will be thanking you for. After all, not every day one gets to embrace the essence of a city, at the very place where pirate invasions, ship buildings and exports that supported the local economy for decades took place at.



# WHAT'S NEW IN SOUTH AMERICA

#### **Brazil and Ecuador: Masks Off!**

Excellent news! Thanks to an effective vaccination plan and the locals' commitment, we are happy to share that masks are no longer needed in Ecuador, nor many cities of Brazil, including: Rio de Janeiro, Sao Paulo, Brasilia and 15 other cities.

Contact our teams in Ecuador and Brazil for more information, recommendations and the most up to date in formation on the lifting of this meassure.

\*Please note that other COVID-19-related measures may remain in place, and that mask mandates may vary from one city to another (in Brazil).

#### Visit Argentina in Two Steps

The Government has dropped the requirement of PCR test results and vaccination cards to enter Argentina! As of April 1st, 2022, travelers only need to present the following to start enjoying their Argentine experience:

- 1. This online sworn statement, completed 48 hours before entering Argentina.
- 2. Proof of a health insurance, with coverage for COVID-19 (hospitalization, isolation and/or special transfers.

#### **More Regional Connectivity**

Thanks to a growing demand of passengers wishing to visit the wonders of South America, LATAM has added two more routes to their portfolio, which will make it even easier to enjoy multicountry experiences in South America, as well as more connectivity alternatives for our guests traveling from all around the globe.

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As of March 27th LATAM has started operating their direct Bogota - Quito route, with 5 weekly frequencies on Mondays, Tuesdays, Wednesdays, Fridays and Sundays. The second route will connect Cartagena (Colombia) and Lima (Peru), with three frequencies a week.

#### Santiago International Airport Opens a New Terminal

We are happy to share that the International Airport of Santiago has recently unveiled a new terminal.

Our team was invited to see how it would look and work, and we can tell you first hand, that the terminal doesn't just offer more modern technologies, but more space and more automatizations, which also mean more comfort and more time to enjoy in Santiago!



### Peru: More Flexible Requirements for Trains and Domestic Flights

If you are currently planning a visit to the Land of the Incas, then you are going to love this news: as of mid March, the Peruvian train network and airlines flying domestic flights are introducing more flexible requirements, thus making it easier for travelers to enjoy a more comfortable experience. Now:

Guests are no longer required to wear face shields while on trains to Machu Picchu. Guests are no longer required to have a booster dose to board domestic flights.

#### **Chile Fully Opens Land Borders**

The Chilean Government has announced that effective May 1st, 2022 all land borders into the country will be fully open! With this in mind, all guests entering Chile by land, will need to have at hand:

- This sworn statement, completed 48 houors prior to trip.
- Full vaccination card, respectively validated here. Please note that the process for obtaining the mobility pass may take between 2 to 4 weeks, so please plan accordingly.
- · Health insurance.

Contact us and learn how to best benefit from this news, and all the options for your clients wishing to combine Chile with the Argentine Patagonia, Wine Country and Lake District, the Peruvian deserts and/or the Bolivian salt flats.

\*Please note that travelers may be randomly chosen for COVID-19 testing upon arrival.



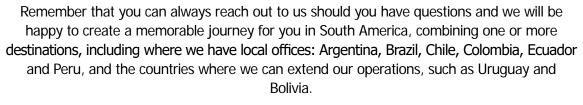




Many things are hot in South America: dancing, hot-smoking coffee, the Caribbean beaches, you name it! However, the hottest thing for this month has got to be that...

#### we're opening in Colombia!!!

Yes, you read that right. We are proud and happy to share with you that in Q3, Akorn South America will be opening a new DMC in Colombia, making it our seventh office in the region! Initially, we expect to start operations in Q4, focusing mainly in Bogota, Medellin, Cartagena and the Coffee Region, destinations with their own charm, astonishing natural beauty and every bit of Colombian energy, warmly welcoming you to their land. Of course, all of this in addition to easy connectivity with North America and Europe, rich Colombian gastronomy to benefit from and colorful history and traditions to embrace.













## **OUR TEAM**IN SOUTH AMERICA

#### El Chaltén, Argentina

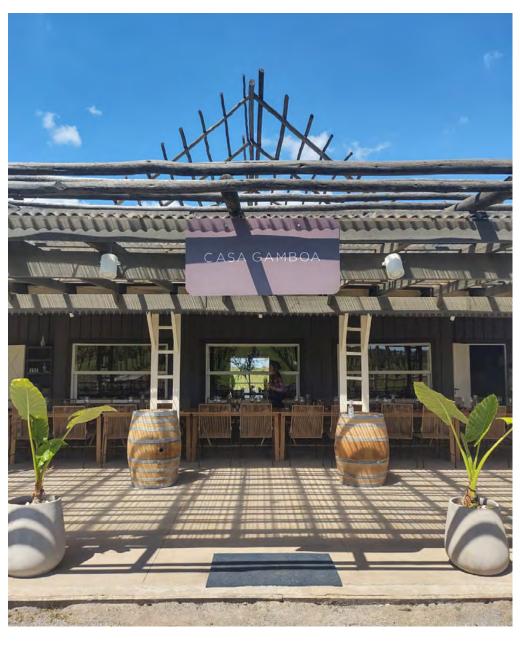
While most people prefer to visit Patagonia during the southern summer, there is no rule that keeps us from going to these barren lands during autumn too! Thanks to the ochre coloring painting the air, the whispering of the winds and the benefit of less visitors, therefore more Patagonia for you, autumn is an excellent option to visit el El Chalten. And this is especially true now that we have such amazing on-site partners, like Explora Chalten and Chalten Camp, whose work and dedication have quickly put them and kept them on our list of preferred suppliers in the area.

Our Argentina Country Manager, Veronica, was recently in this corner of Patagonia, and she was amazed by the place itself and by all the options and high-quality service that our partners are offering here.









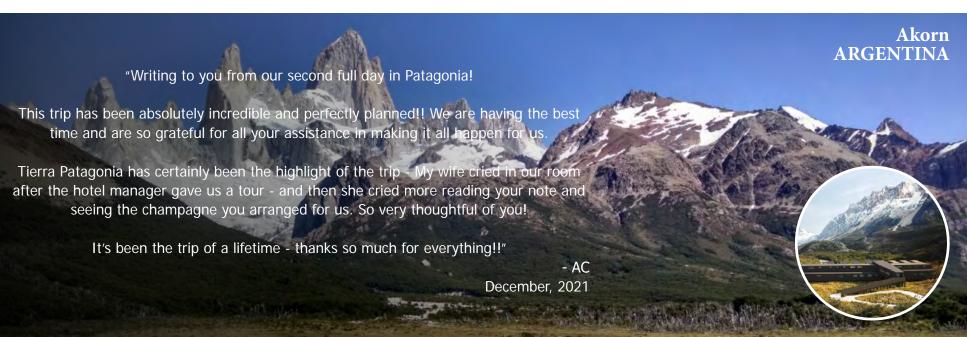


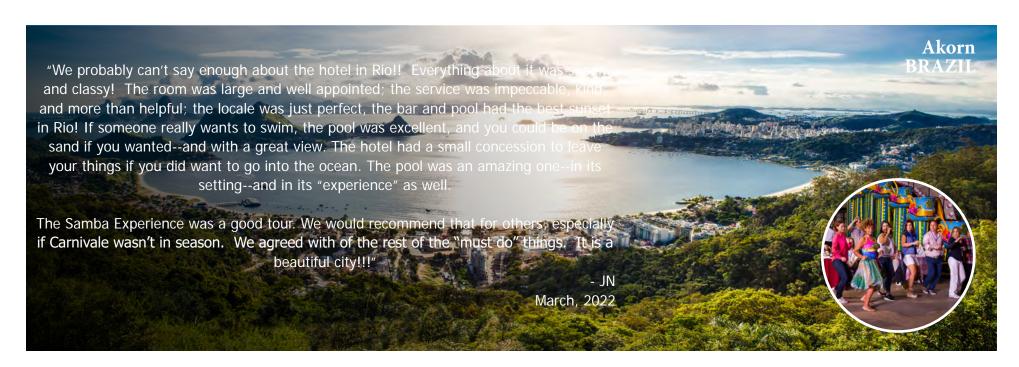


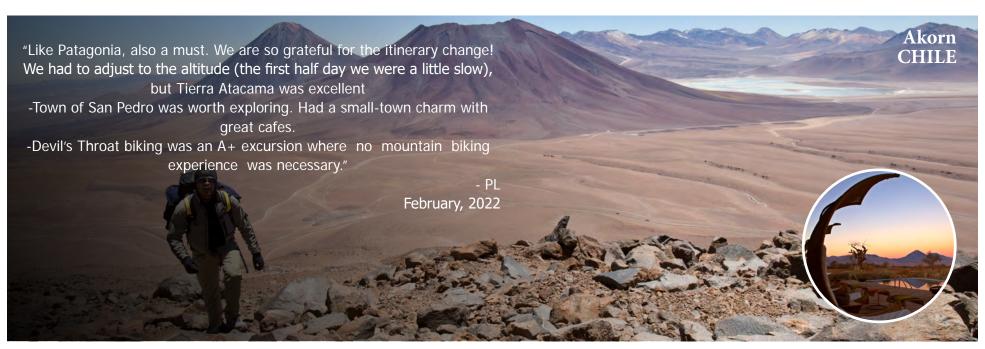
#### Bodegas Gamboa, Argentina

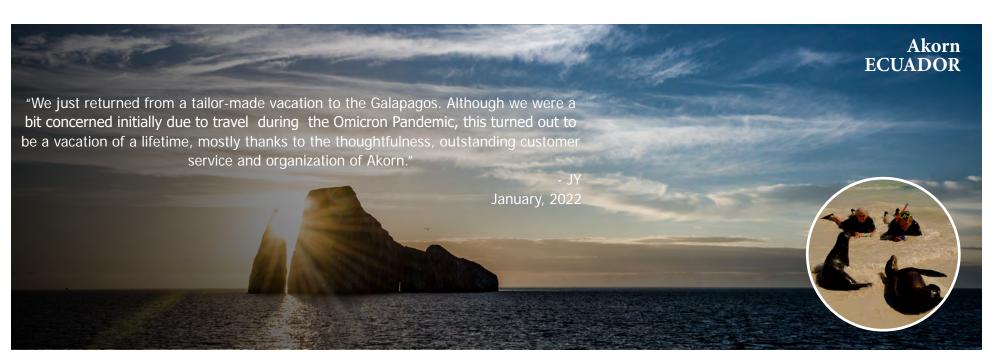
Our Akorn Argentina team recently visited Bodegas Gamboa, a wine cellar that is located just outside Buenos Aires, and makes an excellent alternative for those wishing to embrace -more- Argentina's rich wine culture. Located just 1 hour and 30 minutes from the city, Bodegas Gamboa puts on the table the possibility to enjoy great food, open areas, tasting and pairing activities, soft hikes and lots of wine.

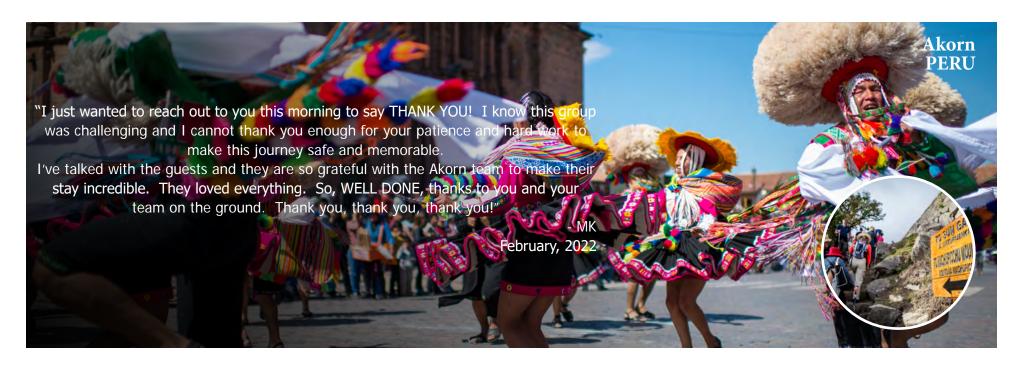
















#### My Favorite Local Thing to Do in Paracas:

I love to get on a bike (provided by the Hotel), ride to Julio C. Tello Museum and enjoy a visit with a local guide. Then, return to the hotel to jump in the pool and finish the morning with a delightful ocean-view seafood lunch. There is really a very good opportunity to enjoy Peruvian gastronomy and great pisco sours while you stay here!

#### Akorn Experience Not to be Missed in Paracas?

The ocean is part of life for the local families, it provides income and food. The ancient peruvians called it Mama Cocha (mother lake). Activities on the water really make a difference to anyone who visits Paracas. From kayaking in front of your Hotel to private yacht excursions to the Islands will create special memories of your visit.

#### **Top 5 Things to Do in Paracas:**

- 1. Flying over the 2,000 year-old Nazca lines.
- 2. Sailing and enjoying a visit to Ballestas Islands' variety of fauna.
- 3. Hopping in a buggy and riding across the dunes, for sandboarding lessons.
- 4. Enjoying a romantic experience: sunset from a dune with a glass of wine and hors d'oeuvres.
- 5. Visiting the National Reserve of Paracas, the beautiful geological formations and beaches are a perfect introduction for the local Museum where you will learn about pre hispanic societies that inhabited the deserts before the Incas.

#### My Favorite Hotel to Stay at?

Hotel Paraca Luxury Collection

My Restaurant to Eat at?

Ballestas Restaurant at Hotel Paracas Luxury Collection has a wide variety of Peruvian and international cuisine. The nearby Double Tree Resort has also excelent dining experiences.

#### What to Bring on Your Trip:

Paracas is usually warm and sunny, dress summer like, bermudas, comfortable shoes or sandals, bathing suit is a must. Bring a backpack for your essentials during the excursions and a water proof jacket when you go on ocean activities.

#### My Local Advice:

I recommend a minimum stay of 2 nights, Nazca lines should always be part of your things to do. Pace your activities and give yourself some time to enjoy the Hotel and the local life in the local town (El Chaco). If you are a wine lover, there are wineries in Ica, not far from Paracas, wine and pisco tasting experience will make your visit even more memorable.

# **FLAVORS**OF SOUTH AMERICA

#### **Colombian Empanadas**

What do all South American countries have in common? If you said Romance languages, love for celebrations or crazy about fútbol, futebol or soccer (doesn't really matter what you call it, we are still crazy about it), you are right! However, if your answer was a big and loud: empanadas! You are more than right! Beef, chicken, cheese, corn flour, wheat flour, sweet, salty, baked, fried. You name it, we have all kinds, and they are all just as delicious. With this in mind, and since we are so happy about the opening of our Colombia DMC, we would like to share the recipe for Colombian empanadas, because it feels like the right time to bring some Caribbean flavors to your palate and start exploring more of the culinary heritage of South America. Enjoy!

#### What you will need for the dough

- 1 1/2 cups precooked yellow cornmeal
- 2 cups water
- 1 tablespoon vegetable oil
- 1/2 tablespoon of saffron seasoning
- ½ teaspoon of salt

#### What you will need for the filling

- •2 cups of peeled-and-diced white potatoes
- •1 chicken or vegetable bouillon tablet
- •1 tablespoon of olive oil
- 1/4 cup chopped white onions
- •1 cup chopped tomato
- ½ teaspoon of salt
- 1/4 cup chopped green onions
- •1 chopped garlic clove
- •2 tablespoon of chopped fresh cilantro
- •2 tablespoon of chopped red bell pepper
- •1/4 teaspoon of black pepper
- 1/2 pound of ground pork and/or beef

#### Making the dough

- 1. Place the cornmeal in a large bowl, and add the seasoning and salt and stir to mix well.
- 2. Add the water and oil and mix to form dough.
- 3. Pat the dough into a ball and knead for 2 minutes or until smooth.
- 4. Cover with plastic and set aside for 20 minutes.

#### Making the filling

- 1. Cook the potatoes in a pot with water and the bouillon tablet for 20-25 minutes or until tender. Then drain and gently mash the potatoes and set aside.
- 2. Heat a tablespoon of olive oil in a skillet, add the onion and cook at medium heat, stirring frequently, for 5 minutes. Then, add the tomatoes, green onions, garlic, bell pepper, cilantro, salt and black pepper, and cook for about 15 minutes.
- 3. Add the ground pork and/or beef and cook, for 10 to 15 minutes or until fairly dry.
- 4. Transfer the meat mixture to the mashed potatoes bowl and mix well to combine.

#### Assembling

- 1. Break small portions of the dough, about 1 ½ tablespoon each, make them into a ball and then roll them out to make them into a circle
- 2. Place 1 tablespoon of the filling in the center of each dough circle.
- 3. Fold the dough over to enclose the filling, making a half moon. Then seal the edges with a fork.
- 4. Fill a large pot with vegetable oil and heat over medium heat to 180° C (360° F).
- 5. Carefully place 3 or 4 empanadas at the time in the heated oil and fry for about 2 minutes or until golden on all sides.
- 6. Transfer the empanadas to a plate lined with paper towels.
- 7. Let them cool down, and enjoy with your favorite drink (preferably Colombian coffee).



Because every day is a good day to celebrate, our Ecuador team got together for a masqueradethemed dinner, where they were acknowledged prized for their hard work, during hard times.

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