

**De: Manuela Talledo**

**Asunto: Re: Hello Robert! - Papa a la Huancaína in Vienna**

**Fecha: April 24, 2014 at 12:21 PM**

**Para: Robert Hobl**

Dear Robert,

Im very happy with your answer, I´m happy that you like it. I just saw the picture and it looks very good. The next recipe its going to be of a soup. Its very easy to make and its great for cold weather (to make it when its very cold outside)

About my great grand father, we have the reference that he was born in Tirol (but unfortunately the born paper got lost) and we don´t know much more. Do you know that place "Tirol"? His name was Joseph Willards Bernabelli, when he came to Peru his last name was change. Instead of keep willards it became Villar. In the family history we know that he got married with my great grandmother in 1850.

Do you have any typical recipe of Austria? If you do, it would be great to share it with me, so we can make a dish remembering also my great grandfather.

Say hello to your wife from me.

Best wishes

Mañu

On Tue, Apr 15, 2014 at 11:50 AM, Robert Hobl <[robert.hobl@aon.at](mailto:robert.hobl@aon.at)> wrote:

Hi Manuela,

yesterday we tried your recipe.

It does not look 100% identical, anyhow the mixed sauce is very delicious and we will take it for sure into our "standard meal making practice".

Thank you very much for the instructions.

Best Regards

Robert

Am 13.04.2014 um 18:49 schrieb Robert Hobl:

> Dear Manuela/Mañu,

>

> thank you very much for your mail.

>

> I apologize for the delayed reply.

>

> Except oil, salt, olive and lettuce I collected all ingredients which you mentioned on the photo below.

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> For oil and olive we have nowadays a very good source: Olive-Oil, black and green olives directly delivered from Greece with connection to private family business from Southern Europe in Greece.

>

> I am looking very much forward - I will try your Papa a la Huancaína recipe tomorrow evening and will let you know about the result.

>

> Your recipe will be main-course tomorrow. Starter will be a soup with "Bärlauch" (German), which is in English like: wild-garlic, wood-garlic, bear's carlic. Right now it is growing in the woods all over around Vienna and Austria. I will send you photo and recipe after the experiment tomorrow.

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> On the web-page

> <http://www.emiliosantisteban.org/#!/abrazar-manuela-talledo/c1u95>

> I found the info: "my great grandfather was born in Austria."

> Where did your grandfather come from in Austria? Do you know more details in the part/location in Austria? Austria is much smaller than Peru

>

> Hope to share with you more info soon about my Peru-Cooking-Experiments in Vienna/Austria.

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> One of my grandmothers came from very northern part of Austria, very close to Czech-Republic, which has a tough climate and one of the main vegetables in this area are potatoes. Last summer I made a longer bicycle-tour with my wife from Germany in this area of Austria and we visited a "Potatoe-Museum" in a village. I remember Peru was mentioned.

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> Grain. Rice. Corn. Potatoe.