Cultural Gastronomic Traditions from the city of Rio de Janeiro - Brazil

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**Abstract**

This article discusses how Rio de Janeiro’s gastronomic identity was formed upon a blending of European, indigenous and African cooking traditions. Following the transfer of the Portuguese Empire’s capital to Rio, in the break the XIX century, the city’s urban life was greatly impacted as the city saw a surge in the slave trade and immigration, in addition to the Portuguese Court’s presence. Consequently, food and eating habits were substantially influenced by the city’s new life, which involved a clear duality of the aristocratic and popular segments of society. French painter Jean Baptiste Debret accounts for masterly portraying the urban life of Rio, especially regarding its slavery social injustice and how it deeply influenced the city’s life. If food is indeed an important variable for understanding cultural traditions, Rio’s gastronomy reflects historical experiences that translate Rio’s soul to the present. The article is a case study based on bibliographic research of the Brazilian gastronomic formation.

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