

NEWS RELEASE

**A TASTE OF BRAZIL
... IN THE HEART OF MANCHESTER**

In Zilda Borgert's home state of Santa Catarina, in the south of Brazil, there is no Portuguese word to describe her.

Because cooking a barbecue is men's work. Women just don't get involved.

And that makes the owner of **Nossa Casa** - Manchester's Brazilian churrascaria - quite a rarity.

"Traditionally, men were the hunters so they always cooked the meat," she says. "It's the way gauchos and tropeiros lived as they herded cattle on the pampas.

"Churrasco became their traditional way of roasting meat on skewers, over open fire pits, and carving it with their churrasco knives. Young boys learned the skill from their fathers, through generations of ranchers, and a food culture developed that spread throughout the world.

"But I grew up as the only girl among five brothers and a father who cooks the best barbecues in the world. So I, too, learned how to work with the right cuts of meat, how to slow roast them for up to 11 hours, to ensure the right taste and texture, and what sauces to serve with them."

At Nossa Casa, in Sackville Street, Manchester those prime cuts are carved by trained passadores, 'rodizio' style at table, from open skewers, to capture the freshest individual flavours. The meat is eaten with a selection of gourmet salads, breads, hot traditional meat side dishes, dips and sauces.

And there are vegetarian options of seafood and vegetable skewers - so the experience is available to everyone.

For Zilda Bogert it's an opportunity to bring her roots – in a tourist bay near the borders with Uruguay, Paraguay and Argentina – into the heart of Manchester.

"And to add a genuine taste of southern Brazilian culture to Manchester's wonderful restaurants makes me very proud," she added.