

Enjoy Insects' Dishes At The University Of Costa Rica

Contributed by Milena Wilson
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If you are a lover of good food, likes to innovate and try exotic dishes can visit the Insect Museum at the University of Costa Rica (UCR), which from Monday to Friday offers dishes from around the world, with a component very particular insects; one of the most interesting activities in costa rica, this weekend.

The quotation is from 9:00 a.m. to 11:00 a.m. and the activity is open to the public. Federico Paniagua technician Insect Museum, said that these activities are part of the University week, offering dishes from different regions of the world, all prepared with insects.

"On Monday we had in Spain, on Tuesday we had in Italy, today and tomorrow Mexican food we have come with traditional food. For now here, we are raising three species of beetle larvae, crickets and a Costa Rican species are cucarachones ", said Paniagua.

He also said that as in the Museum have enough young larvae and crickets; they will be part of the dishes. These insects are fed on grain, wheat, corn, sorghum, oats and even dog food. When you travel to costa rica all inclusive deals, ask to spend time on this types of events.

"We have them raising them here, with good water, and food, we put in the refrigerator to lower your metabolism, and do not move much, wash them, we turn to freeze again and then fried in butter do," said Paniagua.

It also said it arranged with onion, chile and various odors and then made the dish for the day: either in a dip in a cake and even sweet dishes, as well.

"The taste is closely related to what they eat, then eat wheat if the insect know that. It's a floury taste like they have when they are raw and when cooked and becomes a taste of cooked meat, as the flavor of a meat such as fish or shrimp ", said Paniagua.

These dishes are handled by a professional chef, which is what makes the proposals of insects and dishes prepared in the same museum for further tasting.