

PÃES DO MUNDO

Title: Breads of the World

Duration: 13 episodes, each 13 minutes long

Format: Documentary series

Language: Portuguese

Director: João Amorim

Produced by: Amorim Filmes and Dois Hemisférios Produções

SYNOPSIS:

BREADS OF THE WORLD is a gastronomical-socio-cultural trip that presents a selection of different breads, each pertaining to a specific country's culture. The series is hosted by Benoît Rataboul, a French baker who has lived in Brazil for the past 7 years. Benoît is a specialist in artisanal and traditional recipes.

During each episode, Benoît visits immigrant communities throughout the country in search of each group's typical bread, revealing some of the secrets and recipes that constitute the cultural and gastronomic diversity of Brazil today.

Benoît will feature 13 breads originating from different places in the world, ranging from the Brazilian and popular French bread to the Indian chapati, and the pita - a famous Syrian bread -, which somehow all made their way to Brazil and have contributed to our cultural melting pot.

