

1.



A traditional Colombian “Changua Santaferena” served in a rustic brown clay bowl on a minimalist white background. The hot milk-based soup has a soft texture with a poached egg in the center, garnished with chopped green onions and fresh cilantro leaves. Steam gently rises from the bowl, conveying warmth and freshness. Beside it, a small brown plate holds a slice of toasted bread with melted butter. The composition is clean and elegant, with balanced lighting and a professional food photography style, focusing on the creamy texture, steam, and natural details of the dish.



2.

A traditional Colombian “Ajiaco Santafereno” served in a modern black bowl on a matching plate. The soup is rich and golden, filled with corn on the cob, potatoes, shredded chicken breast, and a few herbs floating on top. Visible steam rises gently from the bowl, giving a sense of warmth and freshness. On the side, small portions of capers, avocado slices, and sour cream are neatly placed in a black dipping dish. The background is softly blurred with warm bokeh lights, creating a cozy and elegant restaurant-style atmosphere. The composition is balanced, with professional food photography lighting, soft shadows, and shallow depth of field emphasizing the textures and steam.



3.

A traditional Colombian “Puchero Santafereno”, served in a rustic black clay bowl on a dark wooden table. The dish includes chicken drumstick, pork ribs, and sausage, accompanied by corn on the cob, potatoes, yuca, cabbage, carrots, and slices of ripe plantain, all simmered in a rich, golden broth. The stew is topped with a light tomato and onion sauce (hogao) and served with a side of white rice and a steaming cup of broth. Warm studio lighting from a lamp on the left softly illuminates the food, highlighting its textures and steam. The scene feels cozy, homemade, and authentically Colombian, captured in a professional food photography style with shallow depth of field, visible steam, and a warm color palette of browns, yellows, and reds.



4.

A traditional Colombian breakfast featuring a “tamal tolimense” served on a rustic black clay plate. The tamal is wrapped in a shiny green plantain leaf, partially opened to reveal yellow corn dough filled with pieces of shredded chicken, pork belly, carrots, peas, potatoes, and chickpeas. Next to it, two golden croissants rest on the same plate, and to the side, a white ceramic cup filled with hot chocolate emits visible steam. The setup is clean and elegant, photographed on a white background with soft studio lighting that highlights the natural colors and textures of the food. The composition is balanced, realistic, and appetizing, in a professional food photography style with a shallow depth of field and slight warmth in tone.



5.

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6.

A traditional Colombian “tamal tolimense” served on a rustic clay plate, wrapped in a shiny green plantain leaf and slightly opened to show the yellow corn dough mixed with pieces of chicken, pork, carrot, and chickpeas. The plate rests on an aged wooden table, with warm, soft lighting that enhances the natural colors and textures. The background is simple and cozy, with blurred traditional clay kitchenware. The atmosphere feels warm, homemade, and authentic, with professional food photography style and a shallow depth of field.



7.

A steaming bowl of traditional Colombian breakfast soup called “changua”, served in a white ceramic bowl. The soup is milky with a poached egg in the center, garnished with chopped green onions, cilantro leaves, and small toasted bread cubes floating on top. Next to the bowl is a piece of freshly baked bread on a light wooden table. The lighting is soft and natural, creating a cozy morning atmosphere. Steam rises gently from the soup, and the composition has a minimalist, clean, and appetizing look, with professional food photography style and warm tones.



8.

A steaming bowl of traditional Colombian soup called “ajiaco santafereño”, served in a rustic brown clay bowl. The soup is thick with yellow broth, pieces of potato, corn on the cob, capers, cream, and herbs. It sits on a wooden table with warm natural light coming through a window in the background. Visible steam rises from the hot soup, creating a cozy, homely atmosphere. A spoon with a wooden handle lies beside the bowl. The image has professional food photography lighting, shallow depth of field, and warm tones.



9.

A steaming bowl of traditional South American soup called “puchero” served in a black clay pot. The dish contains pieces of beef and chicken, corn on the cob, potatoes, green plantains, cassava, and cabbage. Everything is cooked and arranged beautifully, with visible steam rising from the hot food. The bowl is placed on a colorful Andean-style woven textile with red, black, and white patterns. The background is neutral beige fabric, softly lit. A wooden-handled spoon lies beside the bowl. The image has a warm, appetizing, rustic, and homely atmosphere, with professional food photography lighting.

10. °



A traditional Colombian breakfast featuring Changua Santaferense served in a rustic brown clay bowl on a light wooden table. The creamy milk soup has a poached egg in the center, garnished with chopped green onions and small toasted bread cubes. Steam gently rises from the bowl, creating a cozy and warm morning atmosphere. Next to it, a beige ceramic mug filled with hot chocolate emits visible steam, and two golden croissants rest on a folded beige napkin with a spoon placed beside them. The scene is softly illuminated by warm natural morning light from the side, highlighting textures and creating a calm, homey ambiance. The composition is balanced and realistic, in a professional food photography style with a shallow depth of field.