

# PUEBLA

Flying to Puebla



## Package 2-A



Day One:

We will pick you up at Puebla's International airport; on a comfortable transportation with A/C an experienced driver will take you to the beautiful city of Puebla. At your arrival we will take you to the Hotel of your choice; you have 4 beautiful boutique Hotels where to choose from and where you will find first class accommodations and services, in their historical buildings with unique architecture. They are also home to the two top restaurants in Puebla: "Ekos" and "Mesones Sacristía".



After checking in, we'll let you have some rest for our master cooking class the next day.



Day Two:



Good morning! We are certain you had a very well rested night in our comfortable Hotels. After having a nice breakfast, we will welcome you properly and in a very light meeting we will provide you with a detailed itinerary for all of our activities during your trip explaining each one of them. Finally we will take you on a tour through the historic center of Puebla and its surroundings. You will be able to see and learn about the majestic Cathedral, the San Francisco Church and the Forts that guarded Puebla on the "Cinco de Mayo Battle".

You'll get to shop at the "Mercado El Parian" and take a good look to "Casa Del Alfeñique", a house that seems to be made of white sugar candy. And speaking of candy, we'll take you to the Santa Clara Street, famous for all the shops that sell traditional candies where you'll be able to buy traditional sweets and cookies for the enjoyment of friends and family back home.

After the visit to the Historic Center you'll be more than ready for your first cooking class at "Meson de Sacristía" where you not only will have a lot of fun but also you'll



learn to cook a three course meal of the most traditional dishes, along with the pre-Hispanic techniques that make Mexican food unique. Your teacher will be the great chef Alonso Hernández, who will always keep a friendly and warm environment. You'll be amazed of the dishes that you'll be preparing, from a very traditional *Mole Poblano*, the rich cinnamon and chocolate sauce made of different types of hot peppers and as many others like the "Chiles en Nogada" the *Poblano* Pepper stuffed with finely chopped meat, nuts and dry fruits covered with a creamy walnut sauce and the fruit in fashion these days: pomegranate arils; this dish was developed around the 17th century and it is one of the most renowned dish of Puebla's cuisine.

After the transformation you made from raw materials to delicious dishes, lunch is a must to enjoy your creations. The visit to *Cholula* is next, Puebla's sister city. In this place we will visit the breathtaking Cathedral that is located upon a pyramid -one of the biggest in the whole continent- and don't forget to bring your camera to take a picture of the *Popocatepetl* volcano, "Don Goyo" named that way for the *poblanos* while we are up there.

Finally, we'll take you back to Puebla to enjoy dinner at another fantastic restaurant and give you a framework to prepare yourself for another day of cooking.



### Day Three:

Buenos Dias!

After having a hearty breakfast at our hotel, let's head to the *Palafoxiana* Library, which happens to be one of the crown jewels of Puebla, a World Heritage Monument and home to 9 *incunabulum*s. We are going to have chance to watch one of this precious books up close and see it open right in front of your eyes, in a library that has been recovering and restoring invaluable books since it first opened in 1646.

One of the traditional handicrafts from Puebla is the famous "Talavera"; The *Talavera* is a type of ceramic that originated in *Talavera*, Spain, during the Moorish occupation that can only be made under license in Puebla and Tlaxcala. Many people consider Puebla, the home of Mexican *Talavera* because it was the place to set the first regulations and standards for determining uniformity and excellence for the traditional Mexican *Talavera*. The locations where the regulations are met are called "*fábricas*" and there are only a few left in Mexico. One of the most recognized "certified *fábrica*" in Puebla, is known



as Uriarte Talavera, which was founded by Sr. Don Dimas Uriarte in 1824. This factory has been in the hands of the same family for four generations: And who could be better guide than the 4th generation president of the factory itself! Take a look at the store at the end of the tour, if you like something you don't have to worry about anything, they will ship it right to your home.

After the riches of a cultural and a traditional handcraft visits we are ready to begin to cook again. We will take a walk through a traditional Mexican market so you get to buy your fresh and flavorful ingredients for that class. Your Teacher the chef Alonso will introduce you to the ingredients and will help you to get familiarized with the way to recognize and pick the best products. You'll be able to taste all of your ingredients before buying them. Back at the kitchen you will prepare another three



different course meal, a mix between traditional and regional dishes which you'll be anxious to show to your friends back home.



After you enjoyed the transformation from those ingredients into your lunch, we will take you to the Ex-Convent of Santa Rosa. Where you will see how the nuns lived in cloisters at the XVIII century, praying for all of us the rest of their lives. Here at the ex-Convent you will be able to see the museum that shows the characteristics of the 7 different regions of Puebla and most important, you'll get to know the kitchen where the Nuns cooked and preserved many of the traditional recipes. This beautiful kitchen is one of kind because it is one of the oldest in the continent, and it is entirely made of

Talavera. It is amazing.

During the afternoon off, we'll provide you with a list and directions to some activities you can do on your own, like walking through the Artists neighborhood, or a nice and relaxing massage at the hotel and spa "El Sueño".



For dinner, you will choose to experience some of the best restaurants in Puebla as the "Casa de los Muñecos", (House of the dolls), and *La casa de la Abuela* (Granny's house) among others. No matter which of our options you choose, you'll enjoy one of the most wonderful culinary experiences you will ever have.



## Day Four:

After a hearty breakfast we will start our cooking class with a walk through the market to choose the ingredients for the day. You will be introduced to the ingredients and familiarized with the appropriate way to select it. We will cook with the Chef Alonso Hernandez at “Mesones de Sacristia” for a new set of true traditional dishes from Puebla and of course your enjoyment.

After having your creations for lunch, get ready and pack a little bag because we are going to Cuetzalan, a town where Totonaca and Nahuatl culture is still pretty much alive. Cuetzalan means “Place of Beautiful Feathers” because it is said it was a place populated by that a lot of Quetzales (Birds of colorful and large brilliant tail feather). One of the “Magic Towns of Mexico” of unique culture and traditions, a town in touch with nature, archeological sites and a very traditional market place. We will also visit “La Olla” waterfall on our way to Cuetzalan. We will spend the night at the hotel “Casa de Piedra”.



## Day Five:

Buenos dias! You will wake up in an impressive and beautiful scene! Weather and fog making a unique combination that brings mystery upon the town, get ready to a nice breakfast and for real fresh coffee.



We will visit an archeological site named Yohualichan (The House of the Night), you will be transported through time when you visit the biggest ball court where pre-Hispanic people played the traditional Ball Game to please their gods. It is so amazing to feel the energy between the four pyramids that show north, south, east and west. We will have a view of the little church made of stones taken from the archaeological site.

After this rich experience we will travel back to Puebla where you will have the chance to pack and do some last minutes shop.



## Day Six:



On our last day, bitter sweet goodbye, transportation to Puebla's International Airport, we miss you already! It was a pleasure to cook with you and we look forward to seeing you back soon.

### This trip includes:

Accommodation in a de Luxe suite 4d 3n

All services the Hotel provide.

All Breakfasts and dinners described in program.

9 hours of cooking lessons

Transportation Apt-Htl-Apt

Travel Insurance

Visits described (entrance & tour guide in English)

All Taxes included.

Tips at the airport, restaurants and hotels.

Tour conductor/Personal assistance.

Luxury transportation to the visits and shuttles.

### Not Included

Flight from your destination to Puebla and back.

## Package starting at \$1,200 USD

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