

PUEBLA

Flying directly to Puebla



Package 1



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 *incunabulums*. 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), *El Mural de los Poblanos*, 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:



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.
- 6 hours of cooking lessons
- Land 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 Land 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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