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EXPERIENCES

CHILES EN NOGADA COOKING CLASS – Unlimited Experiences

Duration: 4–5 hours

Difficulty: Easy

Season: July 27th – September 17th

Modality: Private traditional Pueblan cooking experience

Discover the origins of one of Mexico's most iconic dishes

Calpan is recognized as one of the places where the tradition of *Chiles en Nogada* was born. In this experience, you will have the opportunity to learn from traditional cooks the secrets behind this iconic recipe, using fresh seasonal ingredients and techniques passed down from generation to generation.

Guided by local hosts, you will enjoy a complete gastronomic immersion, preparing your own *Chile en Nogada* while discovering the history, culture, and traditions surrounding this dish, considered one of the greatest treasures of Mexican cuisine.

Highlights of the Cooking Class

- Private cooking class guided by traditional cooks from Calpan
- Step-by-step preparation of authentic *Chiles en Nogada*
- Handmade preparation of the traditional walnut sauce (*nogada*)
- Learn about local and seasonal ingredients
- Enjoy the dish prepared during the experience
- Time for photos and interaction with the local community
- Ideal for couples, families, groups, and lovers of Mexican cuisine

Itinerary

- Pick up at your hotel or provided address in Puebla
- Arrival in Calpan and welcome by traditional cooks
- Introduction to the history of *Chiles en Nogada* and its ingredients
- Visit to local orchards and explanation of seasonal produce (subject to availability)
- Begin the preparation of *Chiles en Nogada*
- Preparation of the traditional *nogada* sauce and final plating of the dish
- Enjoy the *Chile en Nogada* prepared during the experience
- Time for photos and interaction with the local community
- Transfer back to Puebla
- Drop off at your hotel or designated meeting point
- End of the experience

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Description

The experience begins with a transfer to Calpan, a community renowned for preserving the culinary tradition of *Chiles en Nogada*. Upon arrival, you will be welcomed by traditional cooks who will share the history, ingredients, and techniques that have made this dish internationally famous.

During the cooking class, you will actively participate in every stage of the preparation process, from handling the ingredients to crafting the traditional *nogada* sauce and assembling the final dish. At the end of the experience, you will enjoy the *Chile en Nogada* you prepared yourself in an authentic and welcoming family setting.

An ideal experience for those who wish to discover the culture of Puebla through its flavors, traditions, and people.

View photos of the experience

https://drive.google.com/drive/folders/1ib2x6o_k1z9h-hfBvDV8xnpT0lrSa5si?usp=drive_link

Includes

- Round-trip transportation
- Amenities in the vehicle
- Bilingual tour host
- Seasonal flavored water
- *Chile en Nogada* tasting
- Traditional soup tasting

Does not include

- Personal expenses
- Tips
- Entrance fees, food, or beverages not mentioned in the itinerary

Recommendations

- Avoid eating before the experience to fully enjoy the meal
- Wear comfortable clothing
- Bring a camera for photos
- Ideal for couples, families, groups, and food lovers
- Please check availability during the *Chile en Nogada* season

Book the experience here

<https://unlimitedpuebla.com/producto/clase-de-cocina-privada-de-chiles-en-nogada-con-transporte>

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💖 **Thank you for choosing Unlimited Experiences**

Each experience supports the local economy and social projects.

We create handcrafted experiences with soul, purpose, and plenty of fun.

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