

COOKING CLASS – Unlimited Experiences

Duration: 4 hours

Difficulty: Easy

Mode: Private Traditional Poblana Cooking Experience

Discover Poblano Cuisine with the Experts

Puebla's gastronomy is a UNESCO Intangible Cultural Heritage, and in this experience you'll have the opportunity to learn, prepare, and taste one of its most iconic dishes: mole poblano or chiles en nogada (seasonal). Accompanied by a professional chef and traditional cooks, you'll enjoy a full culinary immersion: local ingredients, ancestral techniques, and a story passed down through generations.

Cooking Class Highlights

- Private class guided by a chef and bilingual coordinator
- Step-by-step preparation of a traditional Poblano dish
- Options: Mole Poblano or Chiles en Nogada (seasonal)
- Use of apron and recipe booklet (on loan)
- Welcome drink and a beverage during preparation included
- Time for photos and printed or digital recipe delivery
- Ideal for couples, families, groups, and lovers of Mexican cuisine

Itinerary

- **10:00 a.m.** – Pick-up at the tourist information module
- **10:10 a.m.** – Transfer to Fonda de Santa Clara
- **10:25 a.m.** – Welcome with a courtesy drink
- **10:35 a.m.** – Introduction by the chef and presentation of the dish
- **10:50 a.m.** – Start preparing the dish
- **12:20 p.m.** – Time to eat the prepared dish, with beverage included
- **1:00 p.m.** – Time for photos, questions, and recipe delivery
- **1:15 p.m.** – Drop-off at hotel or Airbnb
- **1:30 p.m.** – End of the experience

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Description

The experience begins with a transfer to Fonda de Santa Clara, one of Puebla's most important culinary landmarks, where you'll be welcomed with a traditional drink. The chef will explain the origin of the dish of the day, its ingredients, and the techniques behind Poblano cuisine. Then you'll begin preparing the dish yourself, following methods passed down through generations of traditional cooks. Once the dish is ready, you can enjoy tasting it in a warm and authentic atmosphere. At the end, you'll receive a printed or digital recipe and have time for photos before returning to your accommodation. A unique experience for those who want to connect with Mexico's culinary identity through a hands-on and delicious learning experience.

View photos of the experience

https://drive.google.com/drive/folders/1yYs_Q1X8NiPGVNXi5SbXBAPPDoMOXgfs

Includes

- Ingredients and materials
- Bilingual coordinator
- Dish prepared by each participant
- Recipe booklet and apron (on loan)
- Welcome drink and beverage during preparation

Not Included

- Personal expenses
- Tips
- Admissions, food, or drinks not mentioned in the itinerary

Recommendations

- Do not eat before the experience
- Wear comfortable clothing
- Ideal for couples, friends, groups, solo travelers, or LGBTQ+ travelers

Book the experience here

<https://unlimitedpuebla.com/producto/clases-de-cocina>

☐ Thank you for choosing Unlimited Experiences

Each tour supports the local economy and social projects. We create handcrafted experiences with soul, purpose, and lots of fun.

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