

THE THOUSAND FLAVORS OF MOLE OAXACA

The Thousands Flavors of Mole

States:
Oaxaca

Duration:
3 days / 2 nights
Oaxaca-Santa María del Tule-Teotitlan del Valle-Ocotlán de
Morelos-Zaachila

Day 1 Oaxaca

In the morning we will visit the chocolate factory Casa Mayordomo. This house is dedicated to the production, commercialization and sale of chocolate and mole made in the traditional manner. The chocolate is prepared according to the preferences of each client. 1 hour approximately

Afterwards we will go to the restaurant Casa Oaxaca where we will meet chef Alejandro Ruiz. He will take us on a tour of local markets where we will select the ingredients for our meal. We will prepare them at the spectacular kitchen of Casa Oaxaca. 3 hours approximately

After our meal, we will visit downtown Oaxaca, the Cathedral, see crafts, go to the fantastic November 20th market. Here will taste some refreshing drinks at Aguas Casilda and then we will go to Los Asaderos where we will choose our meat and have it grilled right in front of us. 3 hours approximately

Overnight stay in Oaxaca

Day 2 Oaxaca-Santa María del Tule- Teotitlán del Valle-Oaxaca

In the morning we will leave for Santa María del Tule, a 20-minute drive where we will see the world famous tree El Tule an ahuehuete (Montezuma cypress) over 2,000 years old, more than 40 meters high and with a circumference of 36.2 meters. It is the largest tree trunk in the world. It is also famous because its branches and trunk have capricious forms. 30 minutes approximately

We will then taste the refreshing and traditional sorbets and aguas available in the different stands near this majestic tree. You will be able to try sorbets made from mezcal, túnate, prickly pear, leche quemada, a type of caramel and a delicious drink called téjate made from corn.

Our next stop will be Caldo de Piedra restaurant where we will taste their delicious specialty made in a calabash with heated river stones. This is a traditional dish of the ethnic group chinanteca. The recipe is handed from father to son; some believe it might have originated before the arrival of the Spaniards. 2 hours approximately

We will then leave for Teotitlán del Valle a 20-minute drive approximately. We arrive at Rancho Zapata where we will observe the traditional preparation of Benevá Mezcal. 2 hours approximately

We will finish our day, before returning to Oaxaca, at the Restaurant Tlamanalli the only place in Mexico that serves traditional Zapotec food. Here the recipes are transmitted for generations from father to son. 2 hours approximately

Return trip to Oaxaca for our overnight stay 30 minutes approximately

Day 3 Ocotlán de Morelos-Zaachila-Oaxaca

In the morning we will leave for Ocotlán de Morelos, an approximate drive of 30 minutes where we will visit Dulces La Conchita. In this store located inside the market we will try many delicacies such as: menguanitos, empanadas de lechecita, tortitas de coco, karlitas, gaznates, mamones, suspiros y caballitos, etc. Most of these candies have a milk or coco base. 1 hour approximately

After we have finished pampering our sweet tooth we will go to Zaachila approximately 30 minutes away. Here we will eat at La Capilla restaurant famous for its black mole and its informal and traditional atmosphere. 2 hours approximately

We return to Oaxaca, approximately a 30 minute drive, where we will visit El Comedor Típico de la Abuelita where a wide variety of typical dishes from Oaxaca are served all through the day. 1 hour approximately

After this you can return to your destination either by land or air.

THE THOUSAND FLAVORS OF MOLE OAXACA

The Thousands Flavors of Mole

States:
Oaxaca

Duration:
5 days / 4 nights
Oaxaca-Santa María del Tule- Arrazola-Teotitlán del Valle-
Coyotepec-Ocotlán de Morelos-Zaachila

Day 1 Oaxaca

In the morning we will visit the chocolate factory Casa Mayordomo. This house is dedicated to the production, commercialization and sale of chocolate and mole made in the traditional manner. The chocolate is prepared according to the preferences of each client. 1 hour approximately

We will then go to Monte Alban, a 10-minute drive approximately; where we will visit these Zapotec archeological ruins founded around 500 BC. 3 hours approximately

Return trip to Oaxaca. We will head directly to Casa Oaxaca restaurant where we will meet chef Alejandro Ruiz. He will take us on a tour of local markets where we will select the ingredients for our meal. We will prepare them at the spectacular kitchen of Casa Oaxaca. 4 hours approximately

We will visit downtown Oaxaca, the cathedral, see crafts, the Cultural Center of Santo Domingo situated in a magnificent Dominican convent and we will visit the splendid church of Santo Domingo. We will finish our day with a stroll down the tourist corridor. We will be able to have coffee made with the delicious coffee beans of Oaxaca.

Overnight stay in Oaxaca

Day 2 Oaxaca

We will start our day by visiting the fantastic November 20th market. Here will taste some refreshing drinks at Aguas Casilda and then we will go to Los Asaderos where we will choose our meat and have it grilled right in front of us. 2 hours approximately

Refreshed we will visit the Textile museum and the ethno botanical garden. 3 hours approximately

We will lunch at the El Comedor Típico de la Abuelita where a wide variety of typical dishes from Oaxaca all deliciously seasoned. 1 hour approximately

After lunch we will drive to Cuilapan approximately 10 minutes away where we will visit the Capilla abierta also called iglesia de las tres naves. It is a three-nave church with no ceiling. These beautiful ruins have given fame to the convent of Cuilapan since they are unique and the only ones to be found in the State. The façade is stunning with renaissance elements. 1 hour approximately

Return to Oaxaca.

Day 3 Santa María del Tule- Arrazola-Oaxaca

In the morning we will leave for Santa María del Tule, an approximate 20-minute drive where we will see the world famous tree El Tule an ahuehuete (Montezuma cypress) is over 2,000 years old, more than 40 meters high and has a circumference of 36.2 meters. It is the largest tree trunk in the world and is also famous because its branches and trunk have capricious forms. 30 minutes approximately

We will refresh ourselves tasting the traditional sorbets and aguas available in the different stands near this majestic tree. You will be to try sorbets made from mezcal, túnate, prickly pear, leche quemada, a type of caramel and a delicious drink called téjate made from corn.

From here we go to Caldo de Piedra restaurant where we will taste their delicious specialty made in a calabash and heated with river stones. This is a traditional dish of the ethnic group chinanteca. The recipe is handed from father to son; some believe it might have originated before the arrival of the Spaniards. 2 hours approximately

We will return to Oaxaca, an approximate 20-minute drive and will take the road to Arrazola, 15 minutes away approximately. This town specializes in making alebrijes, imaginative wood carved animals that are typical of the state of Oaxaca. We will be able to see how these are made and purchase them.

Return to Oaxaca for another night stay.

Day 4 Teotitlán del Valle-Coyotepec-Oaxaca

In the morning we will leave for Teotitlán del Valle a 20-minute drive approximately where we will visit Rancho Zapata where we will observe the traditional preparation of Benevá Mezcal. 2 hours approximately

After we will visit a loom workshop where we will see the different ways in which the women weave. We will see how they obtain their colors and see all the products they make: huipiles (traditional clothing) dresses, blouses, rebozos, wrap-around skirts, hammocks, cushions, bedspreads, tablecloths and napkins, curtains, dolls, etc. 2 hours approximately

We will finish our day, before returning to Oaxaca, at the Restaurant Tlamanalli the only place in Mexico that serves traditional Zapotec food. Here the recipes are transmitted for generations from father to son. 2 hours approximately

We will return to Oaxaca where we will take the road to San Bartolo Coyotepec an approximate 40-minute drive in total. This town is famous for its black clay pottery. These are all hand-made and cooked underground. We will visit a workshop were they will explain the entire procedure to us. You will be able to purchase some of these works of art. 2 hours approximately

We will return to Oaxaca for another overnight stay.

Day 5 Ocotlán de Morelos-Zaachila-Oaxaca

In the morning we will leave for Occotlán de Morelos, an approximate drive of 30 minutes where we will visit Dulces La Conchita. This store located inside the market offers such sugar delicacies as: menguanitos, empanadas de lechecita, tortitas de coco, karlitas, gaznates, mamones, suspiros y caballitos, etc. Most of these candies have a milk or coco base. 1 hour approximately

After we have finished pampering our sweet tooth we will go to Zaachila approximately 30 minutes away. Here we will eat at La Capilla restaurant famous for its black mole and its informal and traditional atmosphere. 2 hours approximately

We will return to Oaxaca where our tour will end