

A THOUSAND FLAVORS OF MOLE

The Sweet Flavors of Old

States:
Puebla and Tlaxcala

Duration:
3 days / 2 nights
Puebla-Acatzingo-Chipilo-Cholula-Totolac-Tlaxcala

Day 1 Puebla-Acatzingo-Puebla

On the morning, we will leave to Acatzingo, a 44-minute trip, where we will visit “La Flor de Villanueva” a company that exports white and red prickly pear to Europe, the US and Canada. Here, we will have the chance to see the different types of preparation of this fruit (2 hours).

Then, we will go back to the City of Puebla and join the “Sor Juana Inés de la Cruz” Workshop at Mesón de la Sacristía, where we will prepare regional dishes with the help of the Chef (approximately 3 hours).

After this, we will go to visit “El Carmen” Market, the most famous place for the preparation of cemitas, one of the best known traditional dishes of Puebla, so we will eat it and see how the different varieties of this regional dish are prepared (approximately 40 minutes).

Later, we will visit downtown where we will find the cathedral and buy typical sweets at “The Street of Typical Sweets”, 6 Oriente (approximately 1 hour 30 minutes).

To finalize, we will go to “La Pasita, a place distinguished by its peculiar decoration and for the beverages that we can find. It is the most famous cantina of Puebla, internationally famous thanks to its traditional beverage called precisely “pasita” (undefined duration).

Accommodation in Puebla.

Day 2 Puebla-Chipilo-Cholula

On the morning, we will have breakfast at “El Mercado de los Sabores Poblanos”, a market where we can enjoy regional food from Puebla (approximately 1 hour).

Then, we will live to Chipilo, in the Municipality of Atzompa, a 30-minute trip. Upon our arrival, we will visit “Quesos Stefanoni”, fine and firm texture cheeses, of magnificent flavors and aromas (approximately 1 hour).

Later, we will go to San Pedro Cholula, an 11-minute trip, where we will visit the “Copa de Oro” Museum of Cider. In it, we will find photographs, documents and other memorabilia, witnesses of the history of this company (approximately 1 hour).

After eating, we will join the “Talavera Production Workshop” at Talavera Reyna, where we will see the process and be able to buy this wonderful Mexican craft of great beauty and designation of origin, a true souvenir from Puebla (approximately 2 hours).

We then recommend visiting downtown on the touristic streetcar of Cholula, which will take you to visit Tonanzintla, Acatepec, the royal chapel, the archeological site, the site museum and the parish.

For dinner, we will taste the typical dishes from the zone like cholulteca soup, cecina with rajas and basket cheese, or elephant ears (huge tortillas stuffed with beans and with salsas, cheese and onions on the outside).

We suggest the restaurants: Plaza Santa Rosa, El Balcón, Kiosco de Cholula or Xóchitl Calli (undefined duration).

Accommodation in Cholula.

Day 3 Totolac-Tlaxcala

On the morning, we will live for Totolac in Tlaxcala, a 50-minute trip, where we will join a “Festival Bread” Workshop, a specialty from the community of Tlaxcala (approximately 3 hours).

We will then go to the City of Tlaxcala, a 10-minute trip, where we will enjoy typical food from Tlaxcala at “Los Portales” Restaurant (approximately 1 hour).

After this, we will drink some pulque at the traditional “Tía Yola” pulquería (undefined duration).

If you have more time, we suggest you visit downtown Tlaxcala. At the end, you can go back to your destination.

A THOUSAND FLAVORS OF MOLE

The Sweet Flavors of Old

States:
Puebla and Tlaxcala

Duration:
5 days / 4 nights (Puebla-Acatzingo-Chipilo-Cholula-San Pablo del Monte-Totolac-Tlaxcala-Zacatlán-Nuevo Necaxa-Cuetzalán)

Day 1 Puebla-Acatzingo-Puebla

On the morning, we will leave to Acatzingo, a 44-minute trip, where we will visit “La Flor de Villanueva” a company that exports white and red prickly pear to Europe, the US and Canada. Here, we will have the chance to see the different types of preparation of this fruit (2 hours).

Then, we will go back to the City of Puebla and join the “Sor Juana Inés de la Cruz” Workshop at Mesón de la Sacristía, where we will prepare regional dishes with the help of the Chef (approximately 3 hours).

After this, we will go to visit “El Carmen” Market, the most famous place for the preparation of cemitas, one of the best known traditional dishes of Puebla, so we will eat it and see how the different varieties of this regional dish are prepared (approximately 40 minutes).

Later, we will visit downtown where we will find the cathedral and buy typical sweets at “The Street of Typical Sweets”, 6 Oriente (approximately 1 hour 30 minutes).

To finalize, we will go to “La Pasita, a place distinguished by its peculiar decoration and for the beverages that we can find. It is the most famous cantina of Puebla, internationally famous thanks to its traditional beverage called precisely “pasita” (undefined duration).

Accommodation in Puebla.

Day 2 Puebla-Chipilo-Cholula

On the morning, we will have breakfast at “El Mercado de los Sabores Poblanos”, a market where we can enjoy regional food from Puebla (approximately 1 hour).

Then, we will live to Chipilo, in the Municipality of Atzompa, a 30-minute trip. Upon our arrival, we will visit “Quesos Stefanoni”, fine and firm texture cheeses, of magnificent flavors and aromas (approximately 1 hour).

Later, we will go to San Pedro Cholula, an 11-minute trip, where we will visit the “Copa de Oro” Museum of Cider. In it, we will find photographs, documents and other memorabilia, witnesses of the history of this company (approximately 1 hour).

After eating, we will join the “Talavera Production Workshop” at Talavera Reyna, where we will see the process and be able to buy this wonderful Mexican craft of great beauty and designation of origin, a true souvenir from Puebla (approximately 2 hours).

We then recommend visiting downtown on the touristic streetcar of Cholula, which will take you to visit Tonanzintla, Acatepec, the royal chapel, the archeological site, the site museum and the parish.

For dinner, we will taste the typical dishes from the zone like cholulteca soup, cecina with rajas and basket cheese, or elephant ears (huge tortillas stuffed with beans and with salsas, cheese and onions on the outside). We suggest the restaurants: Plaza Santa Rosa, El Balcón, Kiosco de Cholula or Xóchitl Calli (undefined duration).

Accommodation in Cholula.

Day 3 San Pablo del Monte-Tlaxcala-Totolac-Tlaxcala

On the morning, we will leave to San Pablo del Monte in Tlaxcala, a 30-minute trip, where we will visit “La Corona” talavera factory and create plates, glasses and jars using the ancient talavera technique (approximately 2 hours).

We will then go to the City of Tlaxcala, a 35-minute trip, where we will enjoy typical food from Tlaxcala at “Los Portales” Restaurant (approximately 1 hour).

After this, we will live for Totolac in Tlaxcala, a 10-minute trip, where we will join a “Festival Bread” Workshop, a specialty from the community of Tlaxcala (approximately 3 hours).

After this, we will return to the City of Tlaxcala where we will visit downtown and drink some pulque at the traditional “Tía Yola” pulquería (undefined duration).

Accommodation in Tlaxcala

Day 4 Tlaxcala-Zacatlán de las Manzanas-Nuevo Necaxa-Zacatlán

By the morning, in Tlaxcala, we will join the workshop “Laguna de Barro Bruñido”, where you will see a great variety of objects made from burnished clay and work on the creation of some vase, dish, pot or cooking tool (2 hours).

We will then go to the Pueblo Mágico of Zacatlán de las Manzanas in Puebla, a 1-hour and 20-minute trip, where upon our arrival we will see the process to store and produce cider at “Bodegas Delicias” (approximately 1 hour).

After eating, we will leave to Nuevo Necaxa, in the Municipality of Juan Galindo, Puebla, a 1-hour trip. In there, we will visit “Olivia Ruiz”, a company that cultivates both red and white grapes on the northern sierra of Puebla. They are the creators of the delicious Olivia Ruiz Red Wine, as well as raw or pasteurized juice and jams.

At the end, we will go back to Zacatlán in a 1-hour trip, where we suggest you attend the light and sound show that “El Centenario” Clock-Museum offers free of charge at 9:00 pm. You can also visit the floral clock, the Franciscan temple, and the viewpoint to the cliffs, or buy homemade bread stuffed with cheese (a traditional bun from Zacatlán).

Accommodation in Zacatlán.

Day 5 Zacatlán- Cuetzalán

Early in the morning, we will leave to Cuetzalán, a 2-hour and 30-minute trip, where we will visit “Reserva Azul” a coffee plantation in which we will know the production process of coffee (approximately 2 hours).

We will then go to visit pepper and cinnamon tree crops (approximately 1 hour).

At the end, if there is still some time available, you can visit the Pueblo Mágico, eat at a regional restaurant and buy handcrafts.

At the end, you will be able to go back to your departure point by land.