



Private Cooking Class in your Vacation Villa with Chef Miguel

Are you a Foodie seeking to combine fun, food and sandy beaches with an afternoon and evening of culinary adventure?

Want do something a little different on this year's beach vacation besides working on your tan?

Chef Miguel will come to your vacation villa and teach you the ins and outs of some of the popular Mayan Dishes along with hands on training; be prepared to be involved with the food preparation as Miguel's Sous Chef or grab a stool with a margarita and just watch. Chef Miguel will educate you on some of the unique ingredients used in Mayan Cooking; but don't worry he will advise you on substitutions if you can't find them back at home.

It's a fun and festive afternoon of learning to cook Mayan cuisine and the best part is, afterwards you sit down to a dinner you have just prepared. A memorable activity to do with your friends and family; a slice pure Foodie heaven!

You don't have to be a seasoned Chef; or you could be; but either way you learn recipes that you can easily make back at home.



CancunChef.com

Afternoon Mayan Cuisine Cooking Class with Evening Dinner

3:30PM - Miguel and his helper will arrive to your villa to set-up.

4:00PM - Miguel will start each class with preparing Salsa and Guacamole and will show you how to make "Real" Margaritas, so you can snack some while you're cooking.

Mayan Cuisine Class Includes:

- **Sikil Pak** - Mayan Salsa made with roasted pumpkin seeds.
- **Tikin Xic** - Mayan Grilled Fish; Fresh Fish seasoned with Recado Rojo (uses achiote a Mayan red seasoning, not hot!) wrapped in banana leaves along with sour orange juice and grilled.
- **Papadzules** - Enchilada made with hard boiled eggs and topped with Sikil Pak Salsa
- **Ik Poc Bi** - Grilled Habanero Salsa
- **Pickled Red Onions**

Your choice of one of the following Entrees:

- **Cochinita Pibil** - (Most Popular Mayan Everyday Meal) Pork seasoned with Recado Rojo (achiote) wrapped in banana leaves roasted in sour orange juice, served shredded along with corn tortillas for making tacos.
- **Queso Relleno** - Mayan Stuffed Cheese

Recipes to take Home

Cost is \$85 USD per person

Min. of 4 people

6 People or More \$70 per person

Not available on Saturdays or Sundays



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