

Cooking Classes & Market Tour schedule for July 2019:

Dear Reader:

Please allow me to share the dates, subjects and hours for my upcoming San Miguel de Allende cooking classes and Chef Tours, if you would like to sign up for any of them, or in case you would like to reserve a private class, then please send me a message to david.jahnke@gmail.com

Thank you for taking your time to read my message ☺

Calendar for July 2019 Cooking Classes and Chef Market Tours:

Tuesday 2nd of July from 10:00 to 13:00 Cost 500.00 Pesos Per Person = Mexican Local 'Tianguis' Tuesday Market - Chef Tour: Let's walk through the market: We will have a 3 hour walk, in which we will slowly go through all parts of the big Mexican Tuesday 'Tianguis' market, which is located in the back part of the San Miguel Fire Station every Tuesday and in smaller version also Sundays. During our walk I will share with you very interesting details about the local and national ingredients (spices, herbs, honey, vegies, meats, seafood, fruits, organic products and more) offered at the market and how to use and prepare them, about the food stands and the varieties of food which are sold in the different stands and about the Mexican artwork which is worth buying there. Of course I will also share my personal tips with you and we will do tastings at some of the food stands, to sample varieties of delicious Mexican street food. **Sold Out!**

Wednesday 3rd of July from 10:00 to 13:00 Cost 580.00 Pesos Per Person = Mexican Cuisine Mexican Prehispanic Cooking tools & Cooking techniques (Hands on) Course: You will learn how to use Traditional Mexican Prehispanic Culinary Tools; we will work with different types of 'Molcajete' volcanic rock grinders, different types of 'Metate' grinders, roast on 'Comal' pan's, use the mesquite wood Tortilla press and you also will learn about the mesquite wood Tortilla printer. You will learn about 'nixtamalization' of corn, about 'tatamar' on open fire and we will make tortillas with our fresh made dough. We also will prepare and enjoy after:

Different molcajete sauces, a refreshing drink made with Mexican cacao seeds, guacamole in molcajete grinder and we also will make some Huitlacotche corn fungus quesadillas with Oaxaca string cheese

Wednesday 3rd of July from 14:00 to 17:00 Cost 580.00 Pesos Per Person = Basic cutting techniques course:

In the class of 3 hours you will learn:

Knife skills: How to use small and large knives; holding and handling by sharpening, cutting, chopping, storing

Cutting skills: 3 different cutting techniques for Chef Knives (pull, push, lift), how to cut correctly all different types of French cuts, different sizes of Brunoise dice, the Julienne cut, the Batonnet cut, paysanne cut, rhombus, thin slices cut, sashimi (thick and thin cut), 3 easy techniques to cut vegetables into shapes, how to chop correctly

Other important tips & tricks: how to cut onion, how to peel correctly, how to mince garlic, how to clean and peel vegetables like poblano chili, jalapeno chili and belt pepper, how to clean & prepare artichokes, how to caramelize onions, how to make ghee, how to peel asparagus, how to cut out the filets of citrus fruits, how to peel tomatoes, almonds and grapes

Thursday 4th of July from 10:00 to 13:00 Cost 580.00 Pesos Per Person = Mexican Cuisine Course; Let's cook together (hands on) and enjoy a delicious Mexican Mestiza Menu:

- 1: 'Ensalada de Nopal' (Mexican Nopal Cactus leaf salad)
- 2: 'Enchiladas Mineras' (Guanajuato Style, marinated fried corn tortillas stuffed with fresh cheese, served with sautéed carrot and potato dice, lettuce and sour cream)
- 3: 'Mole de olla, rojo' (Beef stew made with a red tomato-chili broth and veggies)
- 4: 'Buñuelos' (Mexican Fritters with Guava - piloncillo sugar sauce)

Friday 5th of July from 10:00 to 13:00 Cost 580.00 Pesos Per Person = Mexican Cuisine - Let's make Mexican Salsas (hands on):

- 1: Three different cold served table center sauces - Red Roasted tomato chili sauce + Roasted Green tomatillo sauce + Avocado/lemon sauce, all made in 'Molcajete' (volcanic rock grinder)
- 2: 'Chile Toreados' (spicy onion-serrano pepper sauce)
- 3: Hot served sauces for 'enchiladas', 'chilaquiles', egg dishes or other Mexican dishes - Red ('Salsa Roja') + Green ('Salsa Verde')
- 4: Mexican "Pico de Gallo" Sauce

And of course we will enjoy them all the sauces with some fresh and also crunchy baked corn tortillas and fresh cooked Turkey meat.

Monday 8th of July from 10:00 to 13:00 Cost 580.00 Pesos Per Person = Mexican Cuisine - Let's make Mexican Tamales (hands on):

'Tamales Oaxaqueño: (Fresh corn dough stuffed with Turkey meat in Oaxaca Cacao Mole Sauce, wrapped and steamed inside a fresh banana plant leaf),

'Corn leaf Tamales;' (Fresh corn dough stuffed with Turkey meat in red Guajillo Chile sauce, wrapped and steamed inside a dehydrated corn husk),

'Tamal Ahogado divorciado' 'The drowned divorced tamal' (Steamed corn dough served covered with red tomato & green tomatillo chili broths)

Tuesday 9th of July from 10:00 to 13:00 Cost 500.00 Pesos Per Person = Mexican Local

'Tianguis' Tuesday Market - Chef Tour: Let's walk through the market: We will have a 3 hour walk, in which we will slowly go through all parts of the big Mexican Tuesday 'Tianguis' market, which is located in the back part of the San Miguel Fire Station every Tuesday and in smaller version also Sundays. During our walk I will share with you very interesting details about the local and national ingredients (spices, herbs, honey, vegies, meats, seafood, fruits, organic products and more) offered at the market and how to use and prepare them, about the food stands and the varieties of food which are sold in the different stands and about the Mexican artwork which is worth buying there. Of course I will also share my personal tips with you and we will do tastings at some of the food stands, to sample varieties of delicious Mexican street food.

Wednesday 10th of July from 14:00 to 17:00 Cost 750.00 Pesos Per Person = Italian

'Demonstration Class' Dinner: I will prepare in front of you some delicious Italian dishes and serve them in order of a menu, so you can enjoy them all at my Chefs table (you are welcome to bring your wine). Here the menu:

- 1: 'Caprese salad' (mozzarella cheese, tomatoes, fresh basil, balsamic vinegar, olive oil, fresh grinded pepper & smoked salt)
- 2: Italian wedding soup (Rich chicken broth with green vegies and meatballs)
- 3: 'Acqua Pazza' (Mediterranean fish dish)
- 4: 'Ossobuco' (braised veal shank, in tomato sauce)
- 5: 'Tiramisu' (Ladyfingers, Coffee and Amaretto + Mascarpone cheese)

Thursday 11th of July from 14:00 to 17:00 Cost 750.00 Pesos Per Person = French

'Demonstration Class' Dinner: I will prepare in front of you some delicious French dishes and serve them in order of a menu, so you can enjoy them all at my Chefs table (you are welcome to bring your wine). Here the menu:

- 1: 'Vichyssoise' (creamy soup made of boiled, puréed leeks, onions, potatoes, cream, and chicken stock, can be cold or hot served)
- 2: 'Fondue Saboyana' (Hot served melted cheese with wine, served with French baguette)
- 3: 'Bouillinaide' (Fish and Potato Bake)
- 4: 'Coq au vin' (Chicken pot, braised with wine & mushrooms)

5: 'Ceufs a la neige' (Sweet Merengue snow eggs served in sweet vanilla milk)

Friday 12th of July from 14:00 to 17:00 Cost 750.00 Pesos Per Person = German

'Demonstration Class' Dinner: I will prepare in front of you some delicious German dishes and serve them in order of a menu, so you can enjoy them all at my Chefs table (you are welcome to bring your wine). [Here the menu:](#)

- 1: 'Flammkuchen' (bread dough rolled out very thinly covered with onion, sour cream and bacon and after it gets crunchy baked just as a thin crust pizza)
- 2: 'Kartoffel puffer mit apfelmus' (crunchy potato tarts with apple sauce)
- 3: 'Fish filet in horseradish sauce'
- 4: 'Rinder rouladen' (Stuffed Beef meat rolls roasted in a red wine gravy)
- 5: 'Black Forest cake' (Chocolate-Cherry-Whipped Cream Cake)

Tuesday 16th of July from 10:00 to 13:00 Cost 500.00 Pesos Per Person = Mexican Local

'Tianguis' Tuesday Market - Chef Tour: Let's walk through the market: We will have a 3 hour walk, in which we will slowly go through all parts of the big Mexican Tuesday 'Tianguis' market, which is located in the back part of the San Miguel Fire Station every Tuesday and in smaller version also Sundays. During our walk I will share with you very interesting details about the local and national ingredients (spices, herbs, honey, vegies, meats, seafood, fruits, organic products and more) offered at the market and how to use and prepare them, about the food stands and the varieties of food which are sold in the different stands and about the Mexican artwork which is worth buying there. Of course I will also share my personal tips with you and we will do tastings at some of the food stands, to sample varieties of delicious Mexican street food. **Just 2 spots left!**

Thursday 18th of July from 14:00 to 17:00 Cost 650.00 Pesos Per Person = 10:00 to 13:00 Cost 580.00 Pesos Per Person = Mexican Cuisine - Lets cook and enjoy after, Mexican Mole

Sauces (hands on); complete homemade with traditional Mexican cooking techniques and Mexican ingredients. We will make 4 different mole sauces and enjoy them after with some turkey meat and corn tortillas. We will make:

- 'Mole Oaxaca' (more than 35 ingredients including cacao seeds),
- 'Mole Manchamanteles' (delicious and rare to find, made with seasonal fruits & pork meat),
- 'Pipian' (green pumpkin seed sauce) and
- 'Mole Amarillo de Queretaro' (Yellow mole made with chick peas and served with pork ribs & loin)

Friday 19th of July from 14:00 to 17:00 Cost 750.00 Pesos Per Person = **Spanish**

'Demonstration Class' Dinner: I will prepare in front of you some delicious Spanish dishes and serve them in order of a menu, so you can enjoy them all at my Chefs table (you are welcome to bring your wine). Here the menu:

- 1: 'Tapa' - Serrano ham Croquettes with homemade aioli sauce (Spanish garlic mayonnaise)
- 2: Riojana potato soup – with Spanish chorizo
- 3: Fish backed in salt crust – (a whole fish)
- 4: Andalusian Beef Stew – (tender cooked beef shoulder meat in rich red wine – tomato sauce)
- 5: Tarta de Santiago (Almond cake)

Monday 22nd of July from 10:00 to 13:00 Cost 650.00 Pesos Per Person = **Mexican Cuisine Course; Let's cook together (hands on) and enjoy a few Mexican Breakfast dishes:**

- 1: 'Chilaquilles' (Crunchy fried tortilla chips cooked in a green tomatillo sauce) served with fried egg, sour cream, fresh ranchero cheese and avocado & Fried black beans
- 2: 'Huevos con machaca' (eggs with shredded beef meat and tomato chili sauce)
- 3: 'Quesdailles de requeson' (Corn tortillas stuffed with fresh requeson cheese, serrano chili, epazote herb, baked on a comal pan)
- 4: 'Omelete con Huazontle' (Egg omelet made with *Chenopodium nuttalliae*, which is a species of edible plant native to Mexico), served with fresh made tomato sauce

Tuesday 23rd of July from 10:00 to 13:00 Cost 500.00 Pesos Per Person = **Mexican Local**

'Tianguis' Tuesday Market - Chef Tour: Let's walk through the market: We will have a 3 hour walk, in which we will slowly go through all parts of the big Mexican Tuesday 'Tianguis' market, which is located in the back part of the San Miguel Fire Station every Tuesday and in smaller version also Sundays. During our walk I will share with you very interesting details about the local and national ingredients (spices, herbs, honey, vegies, meats, seafood, fruits, organic products and more) offered at the market and how to use and prepare them, about the food stands and the varieties of food which are sold in the different stands and about the Mexican artwork which is worth buying there. Of course I will also share my personal tips with you and we will do tastings at some of the food stands, to sample varieties of delicious Mexican street food.

Wednesday 24th of July from 10:00 to 13:00 Cost 580.00 Pesos Per Person = **Mexican Cuisine Course; Let's cook together (hands on) and enjoy a delicious Mexican Mestiza Menu:**

- 1: 'Atole de Grano' Traditional from Michoacán, its cooked fresh corn seeds served in a delicious fennel broth.
- 2: 'Arroz Poblano' (Poblano Chili rice, traditional side dish)

3: '[Chile relleno](#)' (with egg covered Poblano chili, stuffed with ranchero cheese, served in a light tomato broth)

4: '[Calabacitas a la mexicana](#)' (Zucchini/Squash stew Mexican style), served with baked Corn Tortillas

5: '[Huitlacotche quesadillas](#)' (Blue corn tortilla stuffed with corn fungus and Oaxaca cheese)

VEGETERIAN & GLUTEN FREE

Friday 26th of July from 14:00 to 17:00 Cost 750.00 Pesos Per Person = **International**

'Demonstration Class' Dinner: I will prepare in front of you some delicious International dishes and serve them in order of a menu, so you can enjoy them all at my Chefs table (you are welcome to bring your wine). [Here the menu:](#)

1: '[Peruvian ceviche](#)' (fresh made with tuna fish filet, sea salt, lemon juice, red onion, fresh habanero and serrano chili & more)

2: '[Levant Babaghanoush](#)' (Roasted Eggplant dip for vegies or pita bread chips)

3: '[Hungarian Goulash soup](#)' (rich soup made with bell peppers, garlic, onions, tomatoes, red wine and beef meat seasoned with paprika, cumin, lemon and other spices)

4: '[Austrian Tafelspitz](#)' Veal shoulder meat stew (slow cooked and served in horseradish sauce)

5: '[Chinese Candied Banana Fritters](#)' with Sesame Seeds

Monday 29th of July from 10:00 to 13:00 Cost 750.00 Pesos Per Person = **Mexican Cuisine Course; Let's cook together (hands on) and enjoy a few Mexican Seafood dishes:**

1: '[Pulpo enamorado](#)' (Octopus salad with homemade Chipotle mayonnaise, tomatoes, carrots, lettuce, red onion and more, served with baked tortillas)

2: '[Veracruz Shrimp 'Pozole''](#) (fresh shrimp and hominy corn cooked in a tomatillo – chili broth)

3: '[Pescado a la Veracruzana](#)' (Fish filet Veracruz Style, Red snapper filet steamed inside a banana leaf with a rich tomato sauce which includes olives, capers, bell peppers, onion & more)

4: '[Camaron a la Diabla](#)' (Shrimp "devil style", fresh shrimp sautéed with a hot-spicy chili tomato sauce)

Tuesday 30th of July from 10:00 to 13:00 Cost 500.00 Pesos Per Person = **Mexican Local**

'Tianguis' Tuesday Market - Chef Tour: Let's walk through the market: We will have a 3 hour walk, in which we will slowly go through all parts of the big Mexican Tuesday 'Tianguis' market, which is located in the back part of the San Miguel Fire Station every Tuesday and in smaller version also Sundays. During our walk I will share with you very interesting details about the local and national ingredients (spices, herbs, honey, vegies, meats, seafood, fruits, organic products and more) offered at the market and how to use and prepare them, about the food stands and the varieties of food which are sold in the different stands and about the Mexican artwork which is worth buying there. Of course I will also share my personal tips with you and we will do tastings at some of the food stands, to sample varieties of delicious Mexican street food.

Wednesday 31st of July from 10:00 to 13:00 Cost 580.00 Pesos Per Person = Mexican Cuisine Course; Let's make Mexican Enchiladas:

- 1: 'Enchiladas Rojas' (with chicken stuffed Corn Tortilla in red Guajillo pepper sauce)
- 2: 'Enchiladas Suizas' (Swiss style Enchiladas with creamy tomatillo sauce, covered with Swiss cheese)
- 3: 'Enchiladas Mineras' (Guanajuato Style, marinated fried corn tortillas stuffed with fresh cheese, served with sautéed carrot and potato dice)
- 4: 'Enmoladas' (with chicken or cheese stuffed corn tortillas, covered with Mexican mole sauce)

*The **August 2019 schedule** will be published last week of July and the **September 2019 schedule** will be published last week of August. If you would like to make in advance a private reservation or reserve a personalized or private class, then please contact me.*

In case you would like to know more about me, then please permit me, to present myself:

Short Introduction:

My name is David Jahnke and I was born in 1976 in Rostock, Germany. I'm living since the last 22 years in Mexico and in total I have worked about 27 years in the gastronomy business and also in University superior education for the last 5 years. After working international as Chef and beside in education on University level for licensed degree in gastronomy, I consider myself as a professional for food science of international gastronomy.

In the last years I have taken many different courses at University's to refine didactic teaching, I have giving a few conferences in different University's including in the Autonomy University of Barcelona, Spain and also recently at the annual COIL Conference 2018 in the Fashion Institute of Technology, State University of New York, USA.

I have participated in the writing of two books about superior education strategies and have developed with students from the University of Celaya, a few nonprofit social projects to elevate quality of Hospital meals, for the government office of Tourism, for associations which help people in needs, for children with disabilities or with cancer, for associations of Mexican farmers and also for the food industry.

I am international certified as:

- 1. Professional Cook by the Government of Germany**
- 2. Chef Educator by France World Association of Chefs (WACS)**
- 3. Graduated with University Title for Licensed Degree in Gastronomy, certified by the Secretary of Education, Mexico**
- 4. Maître Cuisinier by the culinary association of France**

Just recently because of family tragedy, I had to quit my full time job as professor and academic leader for the licensed degree of gastronomy in the University of Celaya which I was doing for the last 6 years.

Detailed Introduction:

1992 – 1995: I study for professional cook in the Hotel & Gastronomy School in Holzstein, Germany and have my certificate as ‘Professional Cook’ from the German Chamber of Commerce and Industry, in the time I study I also worked full time as Cook in the Gourmet restaurant in the Gorch Fock Hotel in Timmendorfer Strand, Germany.

1994: 1th place in Germany in the “Bertholt Eisenhut” cooking contest organized by the German Ostholzstein State Cooking Association.

1995: 4th place at the national Germany Cooking contest “Rudolf Achenbach” organized by the national German Cooking Association.

1995: Winner of the “6 Dollar dish” cooking contest at the Casino Hotel Travemuende Germany, organized by German North States Hotel and Restaurant Association

1995 – 1997: I worked as a Demi Chef in the famous Dom Hotel in Koeln, Germany

1998: I participated at a course for hygienic food handling in Acapulco, Mexico.

1997 – 2007: I worked as Executive Chef in the Boca Chica Hotel in Acapulco, Mexico. The Hotel was visited offend by international and national celebrities and is now one of most expensive boutique hotels from Acapulco.

2004 and 2005: Twice State winner from State of Guerrero, Mexico in the Chef Contest organized by USA Meat and represent twice the State in the finals in Mexico City.

2005: I participated at a course for wine pairing in Acapulco, Mexico.

2007 – 2011: Created with my business partner Miguel, the fish Store “La Isla” (first located in Colonia Guadalupe and now at “Mercado Sano”) and which is also participating at the Organic market since the beginning of it.

2013 – 2014: I worked as head Chef in the MX Restaurant, in that time we won 1th price at the “100 paella contest” which was organized at the Real the Minas Hotel, we participated at the “Lamb and Mescal” festival at the Sierra Nevada Hotel, at the first “Sabores San Miguel” event, did an Event at the Toyan Ranch together with the “Casa the Ave” and “Rosewood” Chef where we served a 5 course menu for 300 people, we served the red carpet for the GIFF 2013 and 2014 Festival and we were mentioned in local, national and international magazines.

2012 – 2016: I worked as professor for hours in 3 different University’s and had teach classes for licensed degree in “Gastronomy”, in “Nutrition” and “Tourism” in the University UCA Celaya, in the University CEDVA Celaya and also in the University UNI Celaya which is awarded with excellence by FIMPES and is considered as one of the best University’s in Mexico.

2013: I did my test and got my certification as “Professional Chef Educator” from WACS (World Association of Chefs Society), known as world oldest international Professional Chef Society.

2016: 1th place at goat cooking contest at the beer festival in Celaya

Since June 2016: Contracted at the University of Celaya as full time professor and academic lieder for license degree in Gastronomy

2016: Participated in 2 different Master degrees at the University of Barcelona, Spain and also gave a conference about “Mexican Gastronomy and Cultural World Heritage”

2017: I teach international with collaborated education program COIL between University of Celaya and New York State University of Corning CC

2018: I represented the University of Celaya at the annual COIL Conference in the Fashion Institute of New York.

2019: we started our private cooking school in June 2018 and since then it’s our full time family business, which thanks to the support of all our customers has brought us to the Top in TripAdvisor being recognized as one of the best of all Mexico.

In case you have any question, please let me know.

Best wishes,

Lic. Chef David Jahnke