

Chef David Jahnke – Upcoming Chef Market Tour & Physical ‘Hands on’ & ‘Demonstration’ Cooking Classes!

All my physical public group classes: Will be at my house and cooking school in Colonia San Antonio in San Miguel de Allende, all you need to bring is yourself, I will supply cooking tools & equipment, aprons, and all needed ingredients (including from our own organic urban Garden). For now, the public group cooking classes are limited to a maximum of 5 people per class. I recommend reserving right away if you like to participate, or if you like to program your private ‘Hands on’ or ‘Demonstration’ cooking class for you or a small group, please contact me ahead.

In person cooking Classes for June 2021:

Friday 11.06.2021 starting 10:00 AM until 12:00 - (San Miguel de Allende local Time)

Chef Market Tour – San Miguel de Allende – ‘Mercado Ignacio Ramirez’ Market

Class subject: - Let us walk through our local Market & learn about the ingredients & products -

This Chef Market Tour Class is all about sharing as much as possible about all the products and ingredients we can find at our local Ignacio Ramirez Market, including culinary tips and tricks for how to use them and for what we can do with them.

During our Tour we will see, and I will teach about:

- The setup of the Ignacio Ramirez Market and where you can find which products and where they come from
- The native central American fruits, which once are seasonal, which once are local
- Other central American native products and how to choose and buy them, including Jicama, fresh, dried, or smoked Chilies, avocados, nopal cactus leaves, ‘Xoconoxtle’ fruit and other things
- Where and when to buy Pulque and Aguamiel (honey water)
- Where to buy the fresh made local Mexican cheese like ‘Requeson’ (Mexican ricotta), rancho cheese, Oaxaca String cheese, smoked provolone Cheese, artisanal sour cream and more
- Other interesting products we can find at the market like fresh herbs, seeds, dry corn to make masa, ‘Tequesquite’ (the Aztec salt to cook beans), natural remedies and medicine, free range chicken eggs and more
- The street food the native people offer their, and other things offered at the Market like at the Fonda cuisines, or inside the Market like corn on the stick, or fresh cooked chickpea, tamales, Atole corn drinks & more)

The cost for this 2 Hour Chef Market Tour is 28.00 US or 550.00 Pesos Per Person – Limited to 5 people per Tour

Monday 14.06.2021 starting 10:00 AM until 1:00 PM

(San Miguel de Allende local Time)

Physical 'Hands on' Cooking Class (limited to 5 people)

Class subject: - The Mexican Blue Crab Cooking Class -

This class is all about preparing & eating together a few delicious Blue Crab recipes.

In the first part of our class, I will share and show a few culinary tips and tricks for:

How & where to buy & choose the Blue Crab at our local Stores

How to store, wash & clean raw Blue Crab

How to Cook whole raw Blue Crab

How to store, wash & clean, cooked Blue Crab

How to apply different types of cuts to raw or cooked Blue Crab

How to take the meat out of cooked Blue Crab

And then we will prepare and cook together 'Hands on' some of my Favourite Blue Crab dishes, which of course you can enjoy right after. We will cook:

Caldo de Jaibon; (Mexican Style Blue Crab soup, cooked and served in rich Tomato – Guajillo chili broth with carrot stripes)

&

Crab meat Salad Rolls; (Fresh cooked crab meat wrapped in lettuce with fresh veggies, glass noodles and more)

&

Crab Cake; (Made from the meat of fresh boiled blue crabs, panko, minced shallots, fresh herbs and more)

&

Crab Meat Burger; (Made from the meat of fresh boiled Blue Crab, served in a bun with a light horseradish mayonnaise, lettuce, tomatoes, caramelized onions, mustard and more)

The cost for this 3 Hour class is 39.00 US or 780.00 Pesos Per Person

Thursday 17.06.2021 starting 10:00 AM until 1:00 PM

(San Miguel de Allende local Time)

Physical 'Demonstration' Cooking Class (limited to 6 people)

Class subject: - The Wagyu Cross Beef Meat Cooking Class -

This class is all about me preparing & you eating, a few delicious international recipes/dishes prepared with Wagyu Cross Meat from Durango.

In the first part of our class, I will share and show a few culinary tips and tricks for:

How & where to buy Mexican Wagyu Cross Beef Meat

The reason why Wagyu meat is so tasty, tender, and delicious

How to work and cook with Wagyu Cross Meat

Cuts and prices of Mexican Wagyu Cross Meat

And then I will prepare and cook in front of you some of my favourite Beef meat recipes with Wagyu Cross meat cuts, so you can watch me preparing during the preparations plus taste and enjoy all I make, I will cook:

[Hungarian Goulash Soup](#); (Wagyu Cross beef meat, tender cooked in a gravy style broth, made with bell peppers, garlic, onions, beef broth, tomatoes, red wine, smoked paprika, cumin, lemon and more)

&

[Japanese Style Wagyu Cross Teppanyaki](#); (Roasted over a hot Iron Plate with many fresh veggies including onion, mushrooms, bell peppers, cauliflower, broccoli, zucchinis, carrots & more. Accompanied with a Ponzu & Peanut Sauce)

&

[Beef Stroganoff](#); (Strips of Wagyu Cross beef meat, sauteed and tender cooked with mushrooms in a creamy mustard sauce)

The cost for this 3 Hour class is 39.00 US or 780.00 Pesos Per Person

Monday 21.06.2021 starting 10:00 AM until 1:00 PM

(San Miguel de Allende local Time)

Physical 'Hands on' Cooking Class (limited to 5 people)

Class subject: - The Chili Poblano Cooking Class -

This class is all about preparing & eating together a few delicious Chili poblano recipes.

In the first part of our class, I will share and show a few culinary tips and tricks for:

How & where to buy fresh Poblano Peppers at our local Stores

How to choose good quality and how to store fresh Peppers

How to store, wash, deseed & clean fresh Poblano Peppers

How to roast, sweat and peel Poblano Peppers

How to take the heat away from fresh Poblano Peppers

How to create spicy or non-spicy Poblano Chili dishes

And then we will prepare and cook together 'Hands on' some of my Favourite Chili Poblano dishes, which of course you can enjoy right after. We will cook:

[Crema de Chile Poblano](#); (Poblano pepper cream soup, served with Mexican sour cream, ranchero cheese, fresh corn, and homemade corn chips)

&

[Rajas de Chile Poblano](#); (roasted Poblano pepper slices cooked with fresh corn, onion, garlic & more in a creamy sauce)

&

[Chile Relleno](#); (Roasted Poblano pepper, stuffed with fresh ranchero cheese, wrapped in a beaten egg mixture, and served in a light Tomato – Chili Ancho broth)

&

[Pechuga de Pollo rellena, con salsa de Chile Poblano](#); (Roasted chicken breast stuffed with Oaxaca cheese, served with a Chile Poblano Chili sauce)

The cost for this 3 Hour class is 39.00 US or 780.00 Pesos Per Person

Thursday 24.06.2021 starting 15:00 until 18:00

(San Miguel de Allende local Time)

Physical 'Pop-up Dinner' Demonstration Cooking Class (limited to 6 people)

Class subject: - The German Cuisine Cooking Class -

This class is all about me preparing and teaching & you eating and enjoying, some traditional German dishes.

In this class I will share a few preparations of some of my favorite German recipes, and how to prepare them and will finish them in front of you so you can eat and enjoy everything fresh as I make it:

The menu:

'Flammkuchen'; (Bread dough rolled out very thinly, after covered with onion, sour cream and bacon and then baked until crunchy, just as a thin crust pizza) accompanied with a **'Gurken Dill Salat';** (Marinated organic cucumber & dill salad)

X

'Waldpilz Suppe'; (Wild mushroom cream soup, made with fresh mushrooms and with dehydrated wild picked mushrooms, a rich beef broth & more, topped with sourdough bread croutons and fresh herbs)

X

'Rinder Rouladen'; (Stuffed Beef meat rolls, pot roasted with a red wine tomato sauce) served with homemade **'Spaetzle';** (freshly made small egg and white flour dumplings, shaped into a thick pasta style, flavored with nutmeg, sautéed in butter) & **'Rahmspinat';** (Blanched spinach leaves in a creamy bechamel sauce)

X

'Schwartzwalder Kirsch Torte'; (Black Forest cake', made from layers of chocolate sponge cake, sour cherries, whipped cream & more chocolate)

The cost for this 3 Hour class is 39.00 US or 780.00 Pesos Per Person

Tuesday 29.06.2021 starting 10:00 AM until 1:00 PM
(San Miguel de Allende local Time)

Physical 'Hands on' Cooking Class (limited to 5 people)

Class subject: - The Traditional Guanajuato Dishes Cooking Class -

This class is all about preparing & eating together a few delicious traditional Mexican recipes, from the State of Guanajuato.

In the first part of our class, I will share a little bit about the history of the Cuisine from the State of Guanajuato and the dishes we will cook in our class, to teach a little about our local seasonal cuisine and its ingredients. Then we will prepare and cook together 'Hands on' a few traditional Guanajuato dishes, which of course you can enjoy right after.

We will cook:

'Enchiladas Mineras' (Guanajuato Miner's style, marinated and after fried corn tortillas, stuffed with fresh cheese, and covered with sautéed carrot and potato dice, lettuce and sour cream)

&

'Guacamayas' (Version of local Torta from Leon, made from a Mexican Bolillo bread stuffed with crunchy 'Chicharron', 'Pico de Gallo', Chili de Arbol Sauce, Lettuce & avocado)

&

'Caldo de Xoconoxtle' – (Prickly Pear soup with chicken legs, traditional served in different areas of Mexico and including in San Miguel de Allende)

&

'Tumbagones de San Miguel, a symbol of fidelity' – (The name of this dessert comes from the word 'Tumbaga', which refers to a very fragile and extremely delicate ring. Almost like a little hallow Cannoli cookie covered with icing sugar)

The cost for this 3 Hour class is 39.00 US or 780.00 Pesos Per Person

How to sign up for a public Physical 'Hands on' or 'Demonstration' cooking class or Market Tour:

Choose the class or classes you would like to join, choose your payment method, and share it with me to my email david.jahnke@gmail.com and I will get back to you shortly to confirm. The preference goes to whoever reserves first. Once I have confirmed your reservation and payment received, you will be signed up for the class or classes and will get an email 24 hours before with my direction & a Link of Google map of my house/cooking school.

Payment options:

1: **PayPal payments:** If you have a PayPal account than you can send me the payment to my PayPal david.jahnke@gmail.com

2: **Deposit in cash** in any OXXO to my bank account (request my number)

3: **Credit or Debit Card payments:** If you don't have PayPal and want to pay with your Credit or Debit Card, then I will send you an invoice from my PayPal to your email so you can pay with your Card through PayPal (as a guest) without the need to have a PayPal account or to sign up for one.

Please let me know with your reservation, which payment option you would prefer.