



La Cocina que Canta

COOKING SCHOOL & CULINARY CENTER
AT RANCHO LA PUERTA



LA COCINA QUE CANTA

The feeling at La Cocina is magical... and unlike any other cooking school experience in North America.

Fine Mexican craftsmanship greets you at every turn: hand-painted tiles and murals, carved *cantera* fireplaces, wrought iron gates, woven tapestries and authentic lime plaster finishes bring warmth to a state-of-the-art teaching kitchen.

A large chopping block island, expansive enough for 16 students to gather around, shapes the heart of the teaching kitchen, enhancing the informal, friendly atmosphere.

Flower-filled patios and courtyards lead you to the dining room where a soaring ceiling frames a set of arched windows. Doors open to the farm and its guardian mountain. Birdsongs and fragrances linger.

Here the garden sings to the kitchen and the kitchen sings to the garden!



CLASS RESERVATIONS AND INFORMATION

FOR RANCHO LA PUERTA GUESTS...

Visit www.rancholapuerta.com and click on “Activities” and “Events Calendar” for the weekly schedule of visiting chefs who will be your hosts and teachers.

3.5 hours (with meal). Additional charge for cooking classes. Limited to 21 students. Transportation provided from the Ranch.

SPECIAL EVENTS AND PRIVATE PARTIES

La Cocina’s buildings and grounds—and its stellar staff, teaching programs, and catering team—are available for private parties and dinners, group retreats, “team building,” and other special events.

Let us plan an unforgettable event with you!



Set in the heart of our six-acre farm, *La Cocina Que Canta* (“The Kitchen That Sings!”) celebrates the magical results of cooking with just-picked organic ingredients. The colors, aromas, and tastes that emanate from *La Cocina* are nothing short of amazing. Your sensory experience combines with the camaraderie and energy that occurs when you cook side-by-side with great teaching chefs. Working together, each class creates and dines on a delightful meal—an unforgettable culinary memory.

During classes the kitchen fills with conversation, questions, laughter...and the savory scents of rosemary, roasting peppers, fennel, barbecued shrimp, and other “Mexican-Mediterranean” essential ingredients that characterize a fusion of both Rancho La Puerta’s healthy, light-eating style and that of the teaching chef and his or her favorite techniques and recipes.

La Cocina regularly hosts internationally renowned guest chefs and cookbook authors such as Deborah Madison (best-selling author and founding chef of Greens in San Francisco), John Ash (master teacher and best-selling author of “From the Earth to the Table”), Patricia Wells (famed author and cooking teacher in Provence and Paris), Anne Willan (cookbook author and founder of École de Cuisine La Varenne in Paris in 1975), and many many more.

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FOR DAY VISITORS...

“SATURDAYS AT THE RANCH”

From San Diego, we provide round trip transportation by private van or motor coach. Once at the resort, you spend the morning and early afternoon sampling fitness classes, a spa-cuisine lunch, relaxing, swimming, enjoying a spa therapy (optional)...or whatever your heart desires. At around 3 p.m. it’s off to *La Cocina* for a hands-on class followed by dinner, then home to San Diego!

CONTACT US

877-440-7772 (from U.S.)

665-654-9155 (from Mexico)

www.rancholapuerta.com





A message from

EXECUTIVE CHEF DENISE ROA

Welcome to our cooking school *La Cocina Que Canta* and *Tres Estrellas*, our organic farm! I'm honored and grateful to have this opportunity to cook and teach in one of the world's most beautiful cooking schools. Better yet, a world-class organic farm greets us each morning with new wonders, all only steps from our door.

Throughout my career I have been a teacher of culinary students in professional academies, and worked in many positions in San Diego's finest restaurants. I've also owned my own restaurant. But nothing compares to this! I believe that many people have forgotten or never experienced what food can taste like in-season and at its peak of freshness. Great cooking does not have to be complicated. Ingredients—if they are the best—do not need to be enhanced by cream, butter or salt.

Most important, I believe that the food we eat dictates the way we feel. Organic, healthful meals enhance our energy. Great flavors allow us to enjoy food more... while actually eating less. And great teachers inspire us to explore a wide and wonderful world of healthful eating.

Join me—as well as the guest chefs we have invited for your week—to experience how to cook great meals that are simple, nutritious, world-class in flavor and beauty, and equally important...fun!



TRES ESTRELLAS FARM AND SALVADOR TINAJERO

The gardens of Rancho La Puerta, created by the Ranch's president Sarah Livia Brightwood, stretch like a magic carpet beneath the slopes of Mt. Kuchumaa. During your visit you'll tour the gardens with Salvador—unquestionably one of the world's most talented and enthusiastic gardeners! Fruits and vegetables from *Tres Estrellas* ("Three Stars") are mainstays in recipes at both *La Cocina Que Canta* and the Ranch's main dining room.


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RANCHO LA PUERTA
Tecate • Baja California • Mexico

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c/o Rancho La Puerta Fitness Resort & Spa
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