

MIMO BITE THE EXPERIENCE

Basque Culinary Excellence

for Professional Chefs

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Featured on National Geographic as
one of the Best 10 cookery schools
in the world



BITE THE EXPERIENCE



Advanced Multi-Day Program for Professional Chefs

OUR TEAM

CEO & CHEF



Patricio Fuentes is a Chilean living in the Basque Country, he has more than 20 years experience working in restaurant kitchens all over the world. Love and food brought him to the Basque Country and made him stay. He wanted to share his passion and knowledge with others and started teaching the secrets of Basque Cuisine to food and travel lovers more than 5 years ago. Now he has teamed up with Eneko to embark on a new and exciting culinary experience.

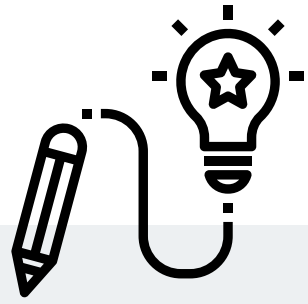
CEO & CHEF



Being part of the well-known Luis Irizar family made it hard for **Eneko Irizar** to fight his origins. His innate talent is only surpassed by his enthusiasm for pushing the boundaries of quality. He is always striving for better. You will feel welcome and captivated in his classes as he shares his extensive knowledge. We want you to enjoy the cooking experience as much as we do!

Advanced Multi-Day Program for Professional Chefs

What awaits you



SPECIALLY DESIGNED FOR YOU

Designed for professional chefs to refine their skills and immerse themselves in authentic Basque flavors.

Hands-on program to emphasize core techniques taught by expert chefs, focusing on practical skills over theory.

You will learn to perfect pintxos, work with seasonal ingredients, and master fish and meats, gaining valuable experience for immediate application in your kitchens.



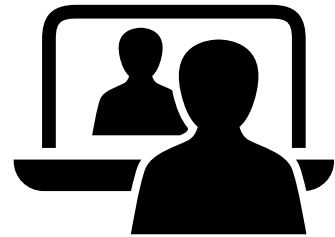
TAILORED TO YOUR NEEDS

Each program is customized to meet your specific goals and the resources available in your kitchen.

We take into account the equipment you have, the local ingredients you can access, and your culinary background to ensure that every session is relevant and impactful.

While our programs emphasize the flavors of Basque cuisine, we also offer flexibility to incorporate elements of your own culinary heritage or introduce innovative twists to traditional recipes. This is your opportunity to experiment, combine influences, and expand your culinary creativity.

Advanced Multi-Day Program for Professional Chefs- How do we do it



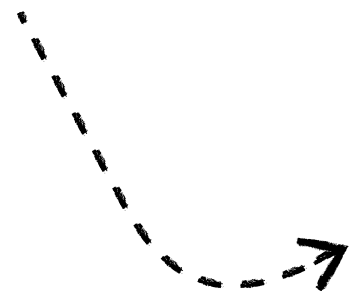
After coordinating with our sales team, we will arrange a video call with our chefs. During this call, they will interview you to understand your requirements, the tools you use, and the ingredients you typically have on hand.



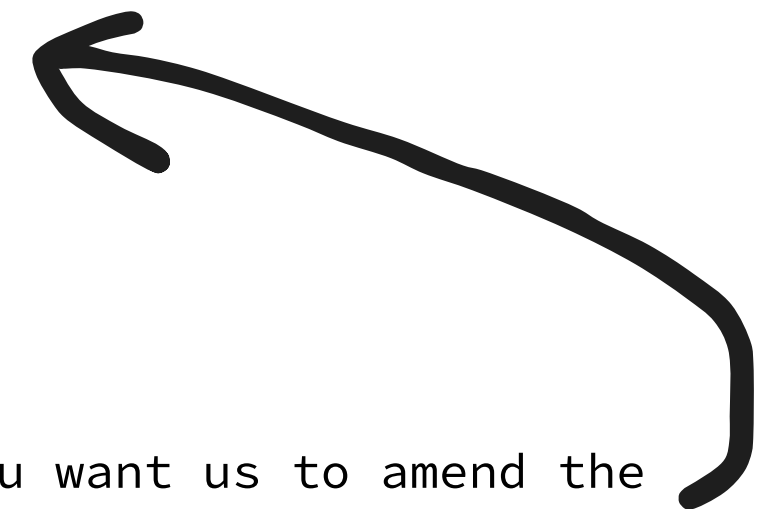
Our chef will create a selection of recipe for each day, which our sales team will send to you for your approval.

If you approve of the options, we will provide you with complete recipes so you can begin reading and be well-prepared for the class.

If by any chance, you want us to amend the selection we will rework on it until you are 100 % happy with the selection



Join us in San Sebastian, where we can cook together!



Advanced Multi-Day Program for Professional Chefs

What's included

Hands-on Cooking Classes: Fully practical sessions centered on techniques and skills

Expert Chefs: Learn directly from seasoned professionals with extensive experience

Recipes: Detailed recipe booklets for every dish created during the course

Local Experience: Visits to local producers or restaurants can be arranged if needed

Duration: Flexible and customized to fit your schedule and requirements

Language: Available in English or Spanish, based on your preference

Group Size: Private sessions offered for a personalized, exclusive experience

Advanced Multi-Day Program for Professional chefs

SAMPLE PROGRAM

DAY 1, 5 HRS

1. Fideuá de marisco / seafood fideua
2. Paella tradicional Valenciana de conejo / Traditional Valencian rabbit paella
3. Versión moderna de paella / Modern paella
4. Arroz de matanza con alioli de ajo negro y trufa / Rice with slaughter meats alioli and truffle
5. Arroz con almejas en salsa verde / rice with clams in green sauce

DAY 2, 5 HRS

1. Carrilleras - vealcheeks
2. Rabo de vaca (ravioli) - oxtail ravioli
3. Pulpo a la gallega (mole) - Octopus galician style with mole
4. Costilla de cerdo (kebab) - pork rip kebab
5. Oreja de cerdo - pork ear
6. Churros chocolate - churros with hot chocolate
Buñuelos - fritters

DAY 3, 5 HRS

1. Ensalada de agua de tomate / salad with tomato water
2. Ensalada de tomate , galleta de frutos rojos , ponzu de tomate y sorbete de cebolleta. / tomato salad, red fruit biscuit, tomato ponzu and spring onion sorbet
3. Burrata , setas de temporada , papada de cerdo y escabeche de cítricos / burrata, seasonal wildmushrooms, pork jaw and citrus escabeche
4. Piñones carbonara - carbonara with pine nuts
5. Alcachofas fritas , praline de ajo , crujiente de miel y anguila ahumada. - fried artichokes, garlic praliné, crunchy honey and smoked eel
Alcachofas con almejas en salsa verde / artichokes with clams in green sauce

Advanced Multi-Day Program for Professional

SAMPLE PROGRAM

DAY 4, 5 HRS

1. Merluza a baja temperatura, pil pil de sus espinas , encurtidos y caviar / hake cooked in low temperature, and pil pil of its bones
2. Kokotxas de bacalao con berberechos / cod jaws with cockles
3. Taco de Rodaballo a la parrilla con setas , borraja y papada de cerdo / grilled turbot with mushrooms, borage and pork jaw
4. Cordero a baja temperatura cuajó de coco , romesco de remolacha y crujiente de miel / lamb cooked in low temperature, coconut rennet, beetroot romesco sauce and crunchy honey
5. Tarta de manzana con helado de vainilla - macadamia. apple tart with vainilla and macadamia icecream
Cuajada de leche de oveja , helado de intxaur saltsa , queso , puré de manzana y caramelo de sidra. sheep milk rennet, nut icecream, cheese, apple puré and cider caramel

DAY 5, 5 HRS

- Otras : Barbacoa / barbecued oysters
Kimchi , espuma de manzana / oysters with kimchi and apple foam
Fresas / Oysters with strawberries
2) Buñuelo relleno / staffed fritter
3) Macarrones carbonara / fake carbonara
4) Falso carpaccio de carne (sandía) / fake meat carpaccio (watermelon)
5) Pichón asado con escabeche de zanahoria / Roast pigeon served with carrot marinated in vinegar
6) Gelatina de frutos rojos con helado de wasabi / red fruit jelly with wasabi icecream
7) Panna cotta de coco y Pasión /coconut and passion fruit pannacota



OUR SCHOOL

We are located in the center of San Sebastian
2 fully equipped cooking areas
400 squared meters conceived to hold culinary events

mimo

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