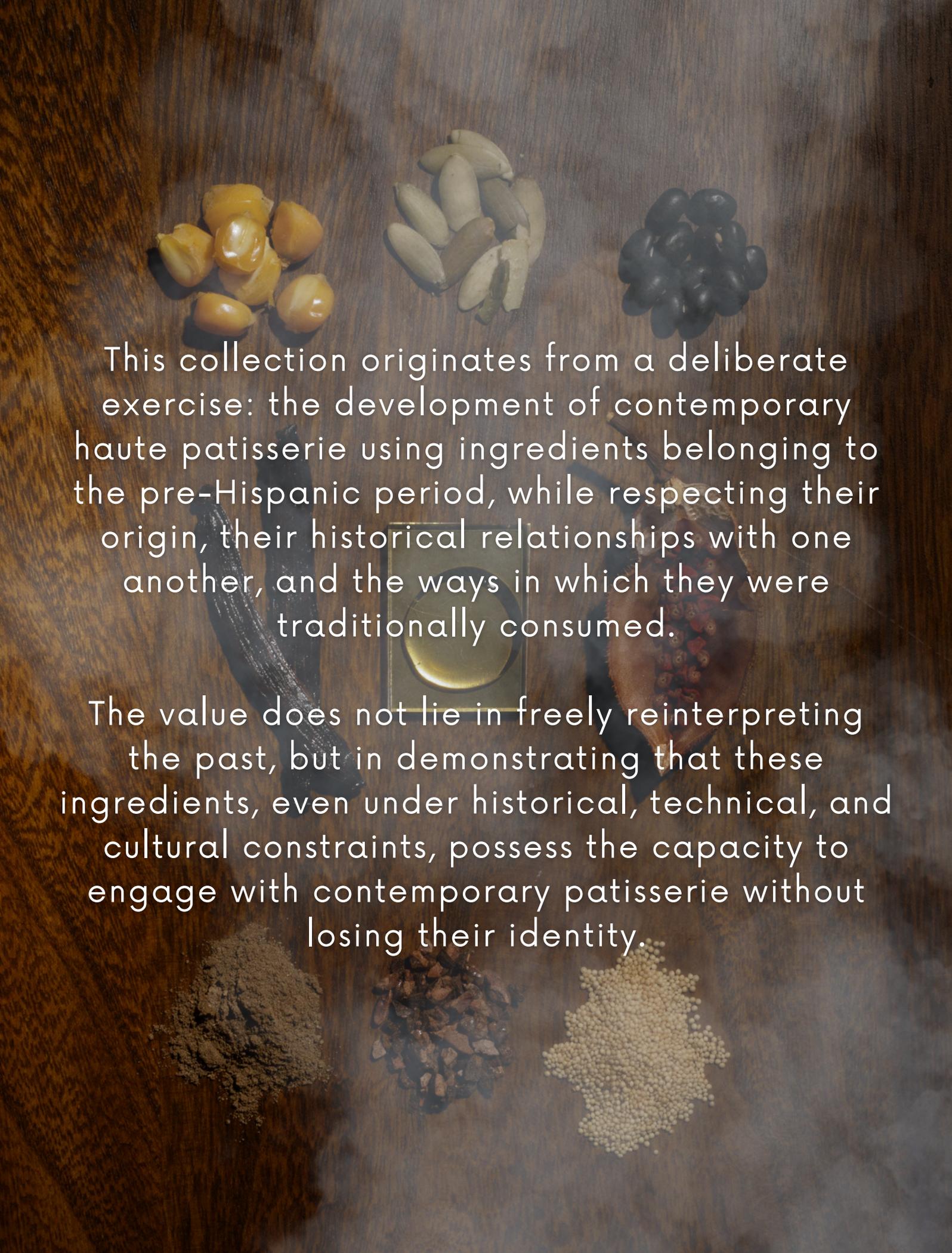




PRE-HISPANIC COLLECTION



By:
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This collection originates from a deliberate exercise: the development of contemporary haute patisserie using ingredients belonging to the pre-Hispanic period, while respecting their origin, their historical relationships with one another, and the ways in which they were traditionally consumed.

The value does not lie in freely reinterpreting the past, but in demonstrating that these ingredients, even under historical, technical, and cultural constraints, possess the capacity to engage with contemporary patisserie without losing their identity.

Grinding Stone

This dessert originates from a fundamental act of pre-Hispanic cuisine: grinding. The ingredients that compose it were traditionally processed daily on the grinding stone, an instrument that enabled the development of a complex gastronomic culture. Here, they are presented through the language of contemporary haute patisserie, while respecting their origin and historical relationships. The N'al hieroglyph, meaning "maíz" (corn), reaffirms its role as a foundational element of both nourishment and culture.



Corn and ramón mousse, filled with corn cake, recado toffee made with turkey fat and tomato, and pepitoria crisp.

Melipona Bee

Inspired by the Melipona bee glyph from the Dresden Codex, this dessert represents the relationship between ingredients and their natural environment in the pre-Hispanic period. Honey, fruits, insects, and seeds were consumed directly and coexisted within a single ecosystem. The challenge lies in translating this authentic form of consumption into a contemporary pastry language, without losing identity or cultural meaning.



Cream cheese mousse with Maya vanilla (Cribbiana), Melipona honey infused with jiote, sapodilla purée, grasshopper paste, and amaranth crisp.

Kakaw

The conceptualization is based on the pre-Hispanic consumption of cacao as a spiced, ritual beverage rather than as chocolate. Black beans, a staple of the Mesoamerican triad, occupy the center of the dessert, while cacao envelops it. Both ingredients, historically differentiated by their symbolic value, are now presented in balance, demonstrating how contemporary pastry can reframe its relationship without altering their essence.



A whipped ganache made with cacao and achiote, filled with black bean cream with allspice and black salt, cacao shell and nibs with Cribbiana vanilla pods and Melipona honey.