



*Achiote, used in Mexican food.*

After many years of being enjoyed almost exclusively inside our borders, Mexican cuisine is today increasingly prominent on the international gastronomical stage. It has even been recognized by the United Nations Educational, Scientific and Cultural Organization (UNESCO) as part of the Intangible Cultural Heritage of Humanity.

In a series of articles in this issue, penned by experts, and an interview with a well-known master of Mexican cuisine, we pay tribute to Mexican gastronomy as a reflection of a culture rich in flavors and specific ingredients, born of the country's immense biodiversity, as well as ancestral traditions and techniques, which, although passed down from generation to generation, are no barrier to exploration and innovation.