

MATERIAL

M

TERROIR

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COLLECTION

C

STUDIO
DAVIDPOMPA

THE TASTE
OF MATERIALS

MEXICO TEXTURES AND FLAVOURS



1. BARRO NEGRO
MOLE
OAXACA



2. RECYCLED
GLASS
QUESADILLAS
NOPALA



3. VOLCANIC
STONE
SALSA
MICHOCACÁN



4. WOVEN PALMA
POZOLE
ZAPOTITLÁN



Mexico's cultural wealth is celebrated worldwide, with its cuisine recognized by UNESCO as an intangible cultural heritage. Just like the rich flavors of Oaxaca's mole or the diverse dishes of Puebla, the materials we use in our designs reflect the deep-rooted traditions of craftsmanship from each region. In Mexico, food is more than just sustenance; it's a celebration, a gathering moment that reflects the essence of the culture. Much like how the people of Mexico come together, the materials we use are woven into the very fabric of life and culture.

For years, we've worked alongside artisans—from the black clay of Oaxaca to the stones of Michoacán. Whether it's recycled glass in Nopala or palm weaving in Puebla, each material tells the story of generations of skill and dedication.

By honoring these crafts and the people behind them, we celebrate the timeless beauty of Mexican culture, where food and materials are intertwined in a shared heritage.

BARRO NEGRO

NATURAL
EARTH

OAXACA

CAN



In San Bartolo Coyotepec, Oaxaca, nearly 95% of the community shapes Barro Negro, a craft passed down for generations. This deep black clay has been used since the Monte Albán period, with pieces still found in Zapotec archaeological sites. The material and its techniques have remained unchanged for centuries, preserving a legacy of craftsmanship.

Visiting the artisans in Oaxaca is an experience rooted in warmth and tradition. Often, our team is welcomed with a plate of mole, hot and fragrant, a symbol of Oaxacan culture and a poetic reflection in similarity of the land and its dark clay. Handcrafted with care, Barro Negro is shaped by hands that carry this heritage, mixing earth with water, and fired in underground kilns. This ancient technique, perfected over generations, gives the clay its signature dark tone, without the use of pigments or glazes.

Each piece we create is not only a modern interpretation of this centuries-old tradition but a tribute to the artisans, their community, and the culture that nourishes them. Like the mole that brings people together around the table, each piece of Barro Negro carries with it the essence of Oaxaca—a story of craftsmanship, food, and shared heritage.

1.



BARRO NEGRO

MOLE

OAXACA

FLAVOURS



INGREDIENTS

- 4 dried Ancho chilies
- 4 dried Pasilla chilies
- 2 dried Guajillo chilies
- 1 cup tomatoes (roasted)
- 1/4 cup almonds (toasted)
- 1/4 cup sesame seeds (toasted)
- 1/4 cup raisins
- 1 onion (chopped)
- 4 cloves garlic (minced)
- 2 cups chicken broth
- 1 tsp cinnamon
- 1 tsp cumin
- Salt and pepper to taste
- 2 tbsp vegetable oil
- 1 tbsp chocolate (preferably Mexican)

1.



PREPARATION

1. Toast the dried chilies lightly in a skillet, then soak them in warm water until soft.
2. In a blender, combine the soaked chilies, roasted tomatoes, toasted almonds, sesame seeds, raisins, onion, garlic, and chicken broth. Blend until smooth.
3. Heat oil in a pot, pour in the chili mixture, and cook for about 10 minutes, stirring frequently.
4. Add cinnamon, cumin, salt, and pepper. Simmer for an additional 20 minutes.
5. Stir in the chocolate until melted, adjust seasoning if necessary, and serve over your favorite meat or vegetables.

RECYCLED GLASS

RECYCLED
GLASS

NOPALA

TRUFA



Each piece of our recycled glass is a testament to the transformation of materials into something new and beautiful. Artisans melt discarded glass and, with traditional techniques, shape it into unique pieces full of character. The small bubbles that form in the molten glass reflect the artisanal process, adding depth and personality to each piece.

In the same way the oven “feeds” the artisans as they work, it also warms their meal. The kiln, which serves as both a tool for creation and a place for nourishment, reflects the intimate relationship between food, work, and tradition. Just as the artisans carefully shape each piece, they take time to enjoy the warmth and satisfaction of a shared meal.

Each piece of handblown glass is a celebration of craftsmanship, community, and the act of creation. The oven as a shared connection between artistry and the culture of the table. As each piece comes to life, it carries with it the spirit of transformation, both in the material and in the experience of the artisans themselves.

2.



RECYCLED GLASS

QUESADILLAS NOPALA FLAVOURS



INGREDIENTS

- 4 large corn tortillas
- 2 cups shredded cheese (Oaxaca, Chihuahua or similar cheese)
- 1 tbsp vegetable oil (for cooking)
- Salsa (for serving)
- *Optional Additional Fillings:*
 - Huitlacoche (corn truffles), cooked
 - Flor de calabaza (squash blossoms), cleaned and sautéed
 - Sautéed mushrooms

2.



PREPARATION

1. Heat a skillet over medium low heat and add oil.
2. Place the corn tortilla in the skillet and sprinkle half of the cheese evenly over the half of it.
3. Add any optional fillings on top of the cheese, then sprinkle the remaining cheese.
4. Fold the corn tortilla and cook until the bottom is golden brown, about 3-4 minutes.
5. Flip the quesadilla and cook the other side until golden and the cheese is melted.
6. Remove from the skillet, serve with salsa.

VOLCANIC STONE

LAVA MICHOACÁN META



Recinto, or volcanic stone, has been central to Mexican life for centuries, from Mesoamerican pyramids to modern kitchens. Its resilience and connection to the land are reflected in everyday tools such as the molcajete and metate, which have ground salsas for generations. As the stone's rough surface breaks down chiles and tomatoes, it releases minerals that become part of the dish, deepening its flavor and making each salsa unique.

In the same way that the volcanic stone enhances the essence of a dish, it shapes the spirit of Mexican craftsmanship. The raw, durable texture of recinto, forged in the intense heat of volcanic eruptions, is a testament to both strength and tradition. Just as the molcajete requires patience and precision to extract the perfect balance of flavors, artisans mold recinto with the same care, their rough hands echoing the stone's texture.

Each grinding motion, much like each carved detail, tells a story of resilience, history, and the deep bond between the land and its people. As we transform this ancient material into contemporary designs, we honor not just the craft, but the communal spirit of Mexican kitchens—where the act of preparing food is as much about connection as it is about creation.

3.



VOLCANIC STONE

SALSA MICHOACÁN FLAVOURS



INGREDIENTS

- 6 tomatillos, husked and rinsed
- 2 plum tomatoes
- 2-3 serrano or jalapeño chilies (adjust to taste)
- 1 clove garlic, unpeeled
- ¼ small white onion
- Handful of fresh cilantro
- ½ tsp salt (adjust to taste)
- *Optional:*
 - A squeeze of lime juice
 - Roasted chapulines (grasshoppers)

3.



PREPARATION

1. Roast tomatillos, tomatoes, chilies, garlic, and onion on a hot comal or dry skillet until softened and charred. Let cool slightly and peel the garlic.
2. Grind the chilies in a molcajete to form a paste, then add the garlic and onion and crush them (you can add here the optional chapulines).
3. Mash the tomatillos one at a time until the salsa has a slightly chunky texture.
4. Mix in chopped cilantro, salt to taste, and optional lime juice.

WOVEN PALMA

NATURAL
PALMA

ZAPOTITLÁN

PALMA



Palm weaving, a craft deeply embedded in Mexican culture, traces its origins to the pre-Hispanic era. In the Valley of Zapotitlán, Puebla, men and women have carried this tradition forward, weaving palm leaves into baskets, sombreros, and household items. This artistry speaks to a community that has long understood the importance of nature, resourcefulness, and connection.

Just as palm weaving provides shade during a meal of pozole or tacos, it connects us to the land and to the rituals of everyday life. Each woven piece, crafted with care, represents a tribute to the community, where the act of weaving is as much about preserving culture as it is about functional beauty.

As we collaborate with artisans to transform palm into modern designs, we honor not just the craftsmanship but the essence of Mexican life—where the table is a gathering place for food, conversation, and the stories that define us. Whether enjoying a meal with loved ones or simply appreciating the view of the desert, palm weaving evokes contemplation and connection, just as the simple act of sharing a meal does.

4.



WOVEN PALMA

POZOLE

ZAPOTITLÁN

FLAVOURS



INGREDIENTS

- 2 lbs turkey (guajolote), cut into pieces
- 8 cups water
- 3 bay leaves
- ½ red onion
- 4 garlic cloves
- 1 ½ tsp salt (adjust to taste)
- 4 guajillo chilies, deseeded
- 2 ancho chilies, deseeded
- 1 tbsp oil
- 4 cups hominy (precooked maize, drained and rinsed)
- ½ cup sliced radishes
- 1 cup shredded lettuce or cabbage
- 2 limes, cut into wedges

4.



PREPARATION

1. **Cook the turkey:** In a large pot, boil 2–3 lbs of turkey (guajolote) pieces, along with half an onion, 4 garlic cloves, 3 bay leaves and salt, in enough water to cover. Simmer for about 2 to 2.5 hours until the meat is tender. Remove the turkey, shred or leave in pieces, and strain the broth.
2. **Prepare the chile sauce:** Toast and soak 4 guajillo chilies and 2 ancho chilies in hot water until soft. Blend them with 2 garlic cloves, a small piece of onion, and some soaking water until smooth. Strain and fry the sauce in a little oil for 5 minutes until fragrant.
3. **Combine everything:** Pour the chile sauce into the strained turkey broth, stirring well. Add 4 cups of hominy (precooked maize) and return the turkey to the pot. Simmer for 30 minutes, adjusting salt as needed.
4. **Serve:** Ladle the pozole into bowls and garnish with shredded lettuce, sliced radishes, chopped onion, oregano, lime wedges, and tostadas on the side.
5. **Mix in the garnishes and enjoy this flavorful Puebla-style turkey pozole, perfect for special occasions.**

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