

Origen



History

Rodolfo Castellanos was born on October 27, 1980 in Oaxaca, a place where food is a perfect reflection of his culture, customs and traditions. His restless mind and curious character would take advantage of this natural baggage to create dishes years later.

He doesn't have a romantic and invented story to please public opinion, his family has been his origin and will continue to be his greatest inspiration. He respects and admires the traditional but also looks for other speeches and current possibilities. In his dishes it is remarkable that the past is an important part of the present but it is not the only way to discover.

Gerardo Castellanos and Evelia Reyes are his parents. It was in Fuensanta, the successful familiar family restaurant with three decades of existence where this chef began to cook on Sundays that style of food that exists in Mexican homes. He was 16 years old and wanted to earn his own money and be independent. Being very young he knew that he wanted to know the world, and the gastronomic craft would later give him that possibility.

The person who most inspires Rodo, as they call him affectionately, is his mother Evelia Reyes, from whom he inherited a great seasoning and learned his knowledge. For him there is nothing better than the noodle soup, the black mole and the stuffed chiles de agua prepared by Eve, originally from San Juan Chilateca.

Since he was a child, he went to the market with her and learned to choose those fresh, natural and varied foods characteristic of the state. Between pots and pans, he learned the hard work and the act of sharing.

Rodolfo has taken advantage of the baggage he learned from these early years, but also the experiences and knowledge accumulated since he decided to study at the Culinary Institute of Mexico in Puebla, where he was perhaps not very good at accounting, but he knew how to deal with freedom and ease in the kitchen.



He won the Turquoise scholarship that took him to Monaco and urged him to go further. The humility that characterizes him has opened the doors for him since his internships and stages. He learned in Europe and contrasted all those traditional flavors of his roots with that great base of French techniques, this benefited his abilities to create a dialogue of his own that is still being built today.

He worked in places as diverse as the Embassy of France in Mexico or La Mar de Gastón Acurio in San Francisco; with chefs like Joël Robuchon in Monte Carlo and Traci Des Jardins in Le Jardinier in San Francisco. He has lived a long journey with experiences of success, failures, hours without sleep and satisfactions.

In 2009 he returned to his homeland, Oaxaca, where since 2011 began to write the history of Origin, that dining room where to date is a laboratory of collective creation.

Rodolfo was the winner of the first edition of the Top Chef Mexico program in 2016. And although the magic of the screen is seductive, he has a charisma that is lived from person to person in his restaurant.



Rodolfo Castellanos®



Native Corn

It may seem that in Mexico native corn is a fashionable discourse but it is rather a necessary, ethical and intrinsic theme that unites the food, the mythical, and the timeless. In our country there are 60 races of native corn, and 35 of them are found in Oaxaca, which represents 58% of the national diversity.

It was in the cavern of Guilá Naquitz -located in the vicinity of Ejido Unión Zapata, in the Tlacolula Valley of Oaxaca- where the archaeological evidence of the domestication of teocintle was found (and where there are still living populations of it). This variety is considered as the ancestor of the corn that we know today.

The genetic richness of this region is maintained thanks to the selection and conservation carried out by the indigenous groups of this entity, such as: Chatino, Chinanteco, Mazateco, Mixe, Mixteco, Mixteco de la Costa, Zapotec, Zapotec of the Sierra Norte, Zapotec of the Isthmus, Zapotec from the valley, and Zoque.

This fact, combined with the daily uses, rituals and ornamentals that people have acquired and perfected over time, make corn a wonderful grain that has a preponderant role in Mexican culture.

Some of the Oaxacan corn varieties are conical elotes, serrano mixe, olotón, serrano, bolita, chalqueño, arrocillo, ancho, tuxpeño, pepitilla, zapalote chico, among others.

At Origen we know that generating a broader awareness of its value is our duty, so native corn is a fundamental part of our menu.

Rodolfo is interested in communicating that his home state is the center of origin, domestication and diversification of corn. When visiting the cultural landscape of the Yagul and Mitla caves, it is still known with more certainty that the link between man and nature must be expressed with responsibility.



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