

Press release
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Culinary events for the discerning high above the rooftops of Munich – with Miele Chef Stories

- ▶ With star-spangled chefs de cuisine of international renown in a penthouse suite between City Hall and Church of Our Lady
- ▶ Inspiring and highly personal insights into top-level cuisine

Gütersloh/Munich, May 30, 2022. – Fascinating gourmet experiences in a select circle, an exclusive location, providing inspiring insights into the life and the art of cookery by the best in category – these are the ingredients of Miele Chef Stories. It was the award-winning South Tyrolean chef Norbert Niederkofler who kicked off the series of events. Cornelia Poletto from Hamburg, Nenad Mlinarevic from Switzerland and the Berliner-of-choice Dalad Kambhu are to follow during the course of the year. An atmospheric backdrop is provided by the penthouse and the roof terrace of the DO & CO Boutique Hotels on Munich's historic Mary's Square. Ambitious connoisseurs wishing to be part of Miele Chef Stories can register online with immediate effect.

Guests at Miele Chef Stories get to see their heroes in action at close quarters as this new dinner format lets onlookers peek over shoulders and be privy to insider tips – as close and authentic as in a small restaurant. 'Here we experience the skill of artisanship, the pursuit of perfection, stylish pleasure and respect for nature', claimed Dr. Axel Kniehl, Executive Director Marketing and Sales with the Miele Group at the kick-off event with Norbert Niederkofler, 'all the things Miele also stands for and which are, so to speak, part of our joint DNA'.

The scene for Miele Chef Stories is provided by the penthouse and roof terrace at [DO & CO Boutique Hotel](#) on the premises of FC Bayern World, just a stone's throw from Mary's Square in the centre of Munich. The 6-course menu accompanied by exquisite wines was composed for the occasion and prepared by the chef and his team on location. Between the courses, the chefs engage in intensive discussions with guests and invite them on a journey to their own culinary roots: What characterised their biography? Which dishes were selected and why? And why were ingredients combined in a certain way and prepared the way they were and not otherwise? And, those so inclined are cordially invited to roll up their sleeves and set to work under expert guidance. After the dessert, chef and guests meet for a further exchange, bringing the event to a pleasant close at the bar.

For this and next year, a total of ten further episodes are planned, each under a motto selected by the respective chef. The kick-off event was designed by [Norbert Niederkofler](#), whose 'Cook the Mountain' approach points the way to sustainable top-class cuisine using regional ingredients and to a no-waste philosophy. Next up and looking forward to welcoming guests:

- [Cornelia Poletto](#) (Saturday, June 25, 2022; Motto: 'The Independence')
For more than 20 years, the Hamburg celebrity chef has been known for ploughing her own furrow in culinary circles still dominated by men, and preparing Italian and Mediterranean creations at the highest of levels.
- [Nenad Mlinarevic](#) (Saturday, October 15, 2022; Motto: 'The Curiosity')
He is one of the most successful Swiss chefs and stands for first-class regional products and unexpected and innovative ways of preparation which think far outside the box.
- [Dalad Kambhu](#) (Saturday, November 26, 2022; Motto: 'The Heritage')
The Berlin celebrity chef takes her guests on a journey back to her Thai roots. Although she has had no formal training as a chef, she interprets Thai cuisine authentically and with an inimitable and visionary style.

Persons wishing to participate can register immediately via the following website: <https://chefstories.miele.de/>. The price of a ticket is € 400. As the number of guests at each event is limited to 16, the maximum number of tickets per persons is two. In the event that there are more applications than places, lots will be drawn.

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Company profile: Miele is the world's leading manufacturer of premium domestic appliances including cooking, baking and steam-cooking appliances, refrigeration products, coffee makers, dishwashers and laundry and floor care products. Their product portfolio also includes dishwashers, air purifiers, washing machines and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications. Founded in 1899, the company has eight production plants in Germany, one each in Austria, the Czech Republic, China, Romania and Poland as well as two production plants belonging to its Italian medical technology subsidiary Steelco. Sales in the 2021 business year amounted to around € 4.84 bn. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries/regions. Throughout the world, the family-run enterprise, now in its fourth generation, employs a workforce of around 21,900, of which approx. 11,400 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are five photographs with this text



Photo 1: Provide Miele Chef Stories with an atmospheric backdrop: Penthouse and roof terrace of the DO & CO Boutique Hotels between City Hall and Church of Our Lady. (Photo: Miele)



Photo 2: Norbert Niederkofler with his 3 stars in the Michelin Guide and a Green Star for sustainability designed the kick-off event. (Photo: Miele)



Photo 3: Mediterranean creations by the Hamburg star chef Cornelia Poletto will be featured in June. (Photo: www.studiolassen.de)



Photo 4: Under the motto 'The Curiosity', guests experience an evening with one of Switzerland's most successful chefs: Nenad Mlinarevic. (Photo: Miele)



Photo 5: Dalad Kambhu: The star chef from Berlin stands for authentic Thai cuisine using sustainable products. (Photo: Miele)

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