

Hotel Süllberg, Hamburg

Ambassador of bread cuisine

The top of the mountain (or Berg in German) is the peak. The peak of haute cuisine in Hamburg is the Süllberg. There, star chef Karlheinz Hauser works in the hotel of the same name. From the beer garden with probably the most beautiful view of Hamburg, to the Seven Seas gourmet restaurant, a variety of stylistic elements are combined in first-class quality. Süllberg has its own bakery facilities with MIWE products, as befits a restaurant of this calibre.

"That is very important to us," says Marco D'Andrea. He is responsible for the pastries in Karlheinz Hauser's team. With his team of seven colleagues, he produces refined deserts, fine pralines, beautiful wedding cakes, as well as bread and rolls. Süllberg has a total staff of 90. 30 of those are cooks or pastry chefs.

For Marco D'Andrea, the art of desserts means more than "just putting two or three lines on a desert plate". "We want to spoil our guests via all of their senses, and arouse

emotions," says the young chef. For him and his chef de cuisine, Karlheinz Hauser, bread is an inalienable part of a menu. His own ideas are combined with inspiration Hauser and his management team collects around the world and composed to form a culinary experience.

The flagship is the Seven Seas gourmet restaurant with its 30 seats. Karlheinz Hauser, who was culinary director of the Adlon Hotel in Berlin until 2002, conjures up eight-course menus there. In 2003, he received his first Michelin star for his work in this restaurant. A second followed in 2012. The Schlemmer-Atlas (a German Gourmet Guide) awarded the Seven Seas its highest rating of five spoons.

Karlheinz Hauser and his team draw their inspiration for the menus from products from all seven seas. "Besides a petit four trolley, the concept also includes a bread trolley," explains Marco D'Andrea part of what he offers his guests. 20 to 24 different types of bread and rolls are presented on the trolley. No, not presented! The culture of bread is celebrated, whether "simple" or sophisticated breads; always excellently presented and perfectly staged. →



Süllberg's guests have what is probably Hamburg's most beautiful view of the Elbe and the Finkenwerder district with its aircraft maintenance facility. But the bread trolley is also a sight to behold.



Every oven can be controlled separately. That allows the oven system to be used for a wide range of products simultaneously.

The bread trolley is filled specifically for each guest or group of guests at Seven Seas, the range on offer is explained to the guests based on the menu sequence and their requests are taken on board. The range includes both baguettes baked with original French flour and breads refined with finest herbs.

But before the bread trolley can be wheeled out, the skills of the cooks and pastry chefs are called upon in the pastry kitchen. That is where the MIWE condo, an electric oven unit with four ovens and a proofing chamber, is located. Marco D'Andrea chose it specifically: "It allows us to bake extremely flexibly at the highest level."

A glance into the pastry kitchen shows this. While cake bases are being baked in one oven, bread for the bread trolley is produced in another oven. "We place as many products as possible directly on the base of the baking chamber," explains D'Andrea. The contact heat of the oven base, combined with the radiated heat from above give the breads a solid crust, a moist crumb and make them look great.

These are quality parameters which the Süllberg team uses not just for the bread trolley. The baking expertise is used in other parts of the restaurant and hotel complex, as well as for the catering service. For example in the pretzels which are produced in-house. They contribute to what is likely Germany's most northerly Alpine hut on the Süllberg. In the winter months, guests can enjoy wheat beer from Erding, and delicious food, of course. During strawberry season, hundreds of cake bases are often needed for catering.



A wide variety of breads are presented on the bread trolley.

"What we notice most in all products from the MIWE condo is how constant the baking results are," Marco D'Andrea comments on his experience with the oven. With the fixed program control, both bottom and top heat can be controlled and set highly precisely for every oven. Although baking programs can be stored, D'Andrea prefers to bake based on appearances. "While the time is important, in the end, our staff has to decide when a product is finished based on their eye and experience." Per baking program, up to five baking steps can be stored and accessed.

There is a planetary mixer, a beater and a paddle kneader for making doughs and mixtures. The latter, for example, is used to produce large quantities of short pastry, while the planetary mixer is also used for bread doughs.

When we visit Marco D'Andrea, fruit bread is being mixed in the planetary mixer. Finally, the very soft dough with its high percentage of dried fruit is poured into moulds and proofed. The MIWE condo, which can be combined in a modular system, also contains a proofing chamber at Marco D'Andrea's request. "It's essential for producing bread and rolls."

The proofing chamber forms the base of the oven unit so-to-speak. The glazed doors allow the chefs to keep an overview of the proofing process at all times. The proofing chamber temperature and humidity are also specified via the fixed program control. Up to five baking trays can be inserted. "That's plenty," says one of the pastry chefs, who is just about to insert delicate ornamented breads into the proofing chamber.



The pastry kitchen is a hive of activity all day.



The pastry kitchen also produces classic French macarons.

The four decks are located above the proofing chamber. Up to five ovens can be combined to a single system with MIWE. "But that has to be pretty tall," doubts Marco D'Andrea. Four ovens are enough for him. Every oven can fit a 60 x 80 cm tray, or two 60 x 40 cm trays. The ovens are available up to a width of 120 cm or with different depths depending on the customer requirements.

While Marco D'Andrea works away at the oven, we notice a detail that is extremely important for pastry cooking in particular: the big glass doors for each oven. Why are they noticeable? Because they are opened so rarely. "It is essential that you can always see how the products in the oven are developing," explains D'Andrea. With the powerful halogen lighting, the glass doors give optimal views into the oven.

This also saves time, as the doors don't have to be opened and closed all the time. On the other hand, the heat losses caused by opening the doors are reduced. The energy loss is just one aspect, what Marco D'Andrea really wants is the right climate in the pastry kitchen: "The oven doesn't emit much heat. And that's a good thing." MIWE condo is also extremely well insulated, which comes into its own with longer baking times in particular.

Also steam, enemy number one for pastry chefs, stays where it is in the steam-proof sealed baking chamber and behind the sealed glass doors. That means that it cannot settle on chocolate or similar products. However, Marco D'Andrea is very happy with the steam, its quantity and the precise configuration options in the baking chamber: "Our →



Plaited breads are baked directly on the oven base, for example.



The bread trolley is decorated with ever changing designs, and is always full of new ideas.

old ovens did not have this quality.”

Every oven has a separate steam device, which ensures that there is always enough saturated steam available. And that does not detract from the oven temperature. “With bread and rolls in particular, it contributes to the look and baking result,” is how Marco D’Andrea explains its necessity.

While he says this, he inserts the fruit bread, which has now risen, into one of the ovens, where it is now to be baked with decreasing temperature. However, the MIWE condo in Süllberg not only performs its classical baking tasks, it also creates the caramel crust for crême brûlée.

We were astonished to see even chocolate coating buttons inserted into one of the ovens. “We caramelize them here,” explains Marco D’Andrea. He uses the gentle radiated heat for this. First choice, even for top chefs: The MIWE condo.



The peak of fine cuisine is at home on the Süllberg. The pastry kitchen and bread trolley contribute to this.

Profile:

Süllberg – Hotel, Restaurant, Terrace Landscape, Catering

Managing Partner: Karlheinz Hauser

Catering Concepts:

Gourmet restaurant Seven Seas
Historic ballroom
Deck 7 restaurant
Private dining
Alpine hut (October to March)

www.suellberg-hamburg.de