Darmstadt, 14 June 2016. In the middle of Munich at the fabulous KOUNGE by Holger Stromberg, selected media representatives, bloggers and Green Pearls® partners met for a small but chic green kitchen party on the evening of June 1st, 2016.

Equipped with aprons and with lots of energy, they supported the kitchen team of Stromberg in preparing a sustainable three-course menu. The majority of ingredients for the dishes came directly from the participating hotel partners: either from their own crop or from the region. These 11 participating partners showed once again, what Green Pearls® stands for: unique and sustainable experiences worldwide.

Sustainable ingredients for a conscious menu
It started off with a pineapple-coconut-mint shake from The Tongsai Bay. In the Thai resort, every morning starts with a smile - of Pu at her juices station, where she creates fresh juices out of local fruits for the guests.

To go along with it, hearty fingerfood from the in-house bakery, together with honey-rosemary ham from Naturresort Schindelbruch, as well as Ayurvedic hollyhocks sheep's milk cheese from Hotel HUBERTUS in Bavaria's smallest village, Balderschwang, was offered.

For the first course, the guests traveled to Peru to the Inkaterra Hotels, who offered quinoa for the evening. Together with freshly caught trout from Genießerhotel Die Forelle in Kärnten and homemade Ligurian pesto from the Albergo Diffuso Relais del Maro, a wonderful start was made.

Pork with flavorful dried tuna chips from the Maldivian Reethi Beach Resort, together with "Meisterwurzen" pesto with herbs from high in the East Tyrolean mountains near Gradonna Mountain Resort in Austria followed.
The protagonist of the third course took the guests into the Berchtesgaden area. A traditional game meat ragout from species-appropriate farming from Berghotel Rehlegg was served with "Schupfnudeln" (finger-shaped potato dumplings) and vegetables.

For the dessert stomach, a sorbet was developed out of tea with herbs from the own garden of the Swiss Schloss Wartegg, which together with aromatic Turkish mint from Gloria Verde Resort ensured a wonderful end.

The way to green travel is through the stomach

All of the in total 90 partners of Green Pearls® show that sustainability is as unique as the person itself. During the green kitchen party it became apparent again that eco-friendly travel is possible without compromises, but with many authentic experiences, moments and tastes.

– Green Pearls® Summer Drink 2016 –
Coconut-Pineapple-Mint from The Tongsai Bay

50 g fresh coconut
150 g coconut juice
100 g pineapple
12 pieces of mint

Blend all ingredients together and serve in a coconut.

– More recipes from the event here –
The German Green Pearls GmbH with place of business in Darmstadt, Germany unifies international tourism companies that support environmental protection and demonstrate social commitment. Thereby, Green Pearls is the first holding company worldwide that consolidates sustainable hotels, a destination and restaurants in a global data source.

Among the criteria of admission to Green Pearls, are a sustainability plan on management level, sustainable architecture, comprehensive water, energy saving and waste recovery measures, the use of seasonal and regional ingredients in the kitchen, as well as a large commitment for the social balance in each of the vacation regions.

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