Eat consciously = to renounce?

Darmstadt, 07.10.2016. Sustainability goes also through the stomach. Green Pearls® defines culinary sustainability in a holistic way. Organic food is healthy, but what if exposed on long transportation routes or packed in plastic? Regional cuisine is not necessarily certified organic quality, but from the community by supporting local farmers. And in general, how about conscious food? Pure diet or consumption of good ingredients, but not knowing where the goods are coming from, is a different story in opposite to food that has been prepared together. It is perceived in a much different way, same with a visit of a market with the chef or at the on-site herbal garden. Eating is becoming an interactive experience, which lasts in peoples mind sustainably.
Black Forrest Cake, cheese, honey, Black Forrest ham or Kirsch - the region is famous for its specialities. Head chef Enrico Ziegler creates seasonal freshness and regional origins, combined with passion, professionalism and let's say a pedantic love for details. Flavors and colors should be natural, textures and taste as well - gentle converting is a mission here whether in relation to the guest or in respect of the ingredients. 70 per cent of the products at the SCHWARZWALD PANORAMA are bio-certified, preferred saisonal and from traditional produce from the region. Guest could always have a look through the kitchen, Enrico loves to share his knowledge.

A paradise for pigs....

Berghotel Rehlegg pigs live a wonderful life. They spend the whole summer on grassland in the mountains with aromatic flowers and lush gras. Wellness is inclusive: mud to wallow in. The "Black Alppig" was re-introduced by the hotel to the farmers of the region. But the complete package leads the mountain hotel to a star referring sustainability. The dairy produces tasty milk products with origin guaranty, the own juice is made from old, mainly forgotten fruits. The brewery produces regenerative energy and the private roaster is knowing all of his coffee farmers. Chef Marko Lauerbach believes that food makes you happy, sustainably happy!
Dinner is top priority at HUBERTUS Alpin Lodge & Spa

"Traubels Speiss", that's the name for a culinary home evening at HUBERTUS Alpin Lodge & Spa. Every Tuesday and Friday from 7 p.m., hotel guests are invited under the claim "Good taste, good memory" to try honest products from the region. Hand to mouth tastings, refined with bacon, completed with classy spirits. An authentic reverence to the beautiful home of the Allgäuer Alps.

For cooking coach Gabriel Simon-Pinero, also the task of the cooking classes is top priority. It is all about good, healthy food, but also about relaxed and effective use of the own cooking talent. The aim is to preserve healthiness and to reach a sensual mind-set.

Eating with friends at Hofgut Hafnerleiten

Let's sit down at the table! The culinary concept at Hofgut Hafnerleiten is nothing
else than the one from a big family at the old times of our grandmas. Guests that have booked half-board, will join together the big family table dining together. It has to be eaten what will be served. There is no menue card, of course allergies will be taken into account. Guests traveling single without having someone to talk to will have a pleasant evening with nice company.

Authentic Indian cuisine

Spice Village is a mountain village in South India. A comfortable one. The resort offers many activities with the task to give foreign guests an understanding of authentic life in India. This includes cooking classes that introduce the manifold cuisine of Kerala. Ethnic food is the most preferable: pickled gherkins, chutneys made of gooseberries, beetroot or mangos. Vegetables such as cabbage, beens, carrots, pumpkins but also fresh herbs are provided by the own organic garden. Local fish comes from the river nearby. Under the claim "The 50 Miles diet", the other ingredients will be ordered from producers in a radius only from 50 miles, good for the community and the Co2 foot print. Pending on the season, guests are invited to visit the local pepper farm and help with the harvest. The smell of fresh pepper in combination with pure mountain air is priceless.

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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