Regional instead of global

Darmstadt, November 25, 2016 *** Consumers tend to buy more and more regional food. They are interested where the fruits or vegetables are coming from and under which conditions the dairy- and meat products are produced. They prefer - in regard to climate conditions - local food instead of global food. Even discounters are now prepared for this kind of demand. But how about holidays? There, travelers indulging something special, whatever the the product comes from. Also hoteliers and restaurant owners still offer international cuisine from worldwide imported ingredients, because no guest desire should be open. Green Pearls® Unique Places will showcase some good examples that demonstrates that culinary highlights could be regional or better should be regional. Here, you discover sensory a destination and its inhabitants, bringing something back.
Sustainable island cuisine & local exchange trading systems

In Indonesia, at the Archipels Raja Ampat, or more precisely on the unspoilt island Batbitim, the Misool Eco Resort is demonstrating that here you can cook regional by advantage. The diving resort is serving food and herbs in organic quality, directly from the resort’s garden. The menu card contains mainly local ingredients, the fish is sustainably caught outside the No-Take-Zone. Furthermore, endangered Reef fishes and prawns are left out. The food is presented on natural materials such as lava stone, mango wood or banana leaves. Here "Fair Trade“ means to accept the trade conditions of the vendor. This means fresh fish might be exchanged to one kilo sugar or a bundle of bananas versus one package coffee or green veggies for the borrow of tools.

International recipes, interpreted regionally

At the popular holiday paradise on the Timmendorfer Strand, the family Muller emphasizes on regional consumption, protection of the environment and the regional culture. What does this mean in detail? At the Sand Lifestylehotel, just local and seasonal products are offered such as regional meat from species appropriate keeping, ice cream from Schleswig Holstein, asparagus from Northern Germany, Backenholzer organic cheese, wine from the neighbors vineyard Sander and fresh fish from sustainable fishing. Chef Mirko Stäudel is setting a focus on regional cuisine and specialities and is interpreting international recipes in an innovative way.
with regional ingredients. Knowing what one eat and this with a good conscience, that is the claim of the lifestyle hotel.

**Stock-farming, agriculture and Gourmet cuisine**

At the [Biohotel Mohren](#), the organic beef is coming from its own Aberdeen breeding. It matures for four weeks before served on a plate. The hotel have an active network of local organic producers. They deliver bread, salad, eggs, chicken and cheese. The own farm is using resources and is operating organic land and forest for the delivery towards the hotel and restaurant. In numbers this means one hectare of vegetable cultivation, 14 hectares grain, 20 hectares forest, 35 hectares meadow areas, 100 trees of organic fruit orchards and 45 cattles. Culinary wise the renowned Gault Millau awarded the cuisine with 14 points for culinary delights such as oven pumpkin mit ahorn sirup, pumpkin oil & salad, rice with quinoa, grilled vegetable, Thai curry & pear ahorn sirup chutney or juice braises beef meat (12 hours stewed) with beef jus, mashed potatoes, mushrooms & homemade ‘Spätzle’.

**Only who enjoys, is in a good mood**
Chef Hannes is taking the pulse of his suppliers. They have to talk his language of doing things and have to be upright. Not only from a local point of view. Tasty Weißensee fish from Martin Müller just around the corner, or in the mouth melting sheep cheese from Seppi Nuart. Hannes loves honest and regional cuisine, implemented with love and ease. Here at the Genießerhotel Die Forelle, speed has no room. But so does the seasons: the mouthwatering wood strawberries in the summer, the sweet 'Kletzen' in winter. For the conscience but also for Hannes, who is very hard-bitten at this point. With his fresh natural finished and refined creations, the 4 star hotel has made a mark. Here, the work is shared by all generations: Grandma Erika, with her grand childs Hanna, Moritz and Lorenz, does cultivate the herbs garden and take each day the freshly baked bread out of the oven.

Cuchina à la mamma!

The main building of the Relais del Maro dates back from the 19th century and is the central building for the reception and restaurant. Here, guest enjoy the divine breakfast, that is prepared by Elena with love, exclusively with Ligurian products such as honey, goats cheese, oven warm Foccacia or „Castagnaccio“, a cake made from chestnuts out of the chestnut forests. Dinner and cooking classes are also on the agenda and one is proud of the selected ingredients from the region: of course the world famous pesto should not be missed out, the cream made from Ligurian basil,
olive oil, pine nuts, garlic and grinded parmesan. The short distance to the sea donates sea food such as crabs & Craw fish, mussels and calamari (moscardini, polpi, seppie), sardines (sarde) and anchovy (acciughe). Culinary always played an important role: Before the Relais was rebuild into a hotel, it contains the butcher shop from Nonno Peppin and Nonna Evelina (still today you can see the sign with the label „Macelleria Amoretti).

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.

Please click here for matching images in high resolution. For more information on Green Pearls visit www.greenpearls.com, Facebook, Twitter, Instagram, Pinterest or the Green Pearls Blog.

Contact
Green Pearls GmbH
Richard-Wagner-Weg 40
64287 Darmstadt
T: +49 (0) 6151-273 669 11
F: +49 (0) 6151- 273 669 19
E: stefany.seipp@greenpearls.com
W: www.greenpearls.com

Press Contact
E: press@greenpearls.com
T: +49 (0) 6151-273 669 12
M: +49 (0) 176 631 80 803