

PRESS INFORMATION

Burg Schlitz:

Where Venison-Dishes are steeped in Tradition

Cooking-Solo or Kitchen-Party with Friends

Hohen Demzin 5/2013. Thanks to wide-stretched hunting grounds surrounding this stately mansion in the heart of Mecklenburg Switzerland, Burg Schlitz can look back on a long tradition of venison dishes. It is not uncommon that hunting guests return with rich prey which is to be expertly carved and prepared. No problem for kitchen-chef Sabine Teubler. She is having quite a knack for game, whipping up again and again new venison-dishes onto the plates of our hotel guests. Step by step she has acquired her profound and stunning knowledge of everything what may show up in front of a sporting gun. Day by day new challenges are to be mastered by this trained cook. Pheasants and ducks, royal stags, tender little roe deer and an abundance of wild boar have already been bestowed on her. Gratefully she has accepted everything and mastered her job with flying colours. Her results are convincing, speak for themselves and leave no margin of doubt. A flavour that makes you wish for more.

Her tips & tricks and her acquired knowledge of everything connected with venison dishes Sabine Teubler gladly passes on, for example in her venison cooking-classes. As individual as you will find everything on Burg Schlitz, just as individual are her cooking-classes. However, there is no need to enter your name on a long list months in advance, and there are no fixed subjects, either. Whoever feels like getting a taste of Sabine Teubler's game-kitchen simply calls and arranges a cooking appointment with our castle-cook. As her time permits, even a single guest is welcome to join her in her kitchen. The maximum number of participants is 20 people. We charge per day per person from EUR 199.00 onwards, according to the number of participants, including – apart from all necessary preparatory work – a final menu for which you can also invite friends for an extra charge.

About Sabine Teubler

In the middle of her thirties, Sabine Teubler can refer to an excellent breeding. Having learnt the ropes at Mecklenburg Vorpommern's first star-restaurant, she changed the location afterwards and swapped a lake-side house for a formidable castle. She has been rattling the pots and pans as mistress of the cooking-spoon ever since. With her can-do attitude and her superbly tuned sensitivity for exquisite aromas and textures, she quickly acquired an indispensable position among the kitchen-masters and chefs who came and went. Sabine Teubler stayed. Since June 2009 she is kitchen-chef at Burg Schlitz. And she loves to stay, as it is here that she feels at home.

About Castle-Hotel Burg Schlitz

Burg Schlitz is a 90 minutes car drive away from Berlin and Hamburg, situated in the heart of Mecklenburg Vorpommern. A small, attentive team takes care of the guests, gives recommendations for activities and excursions and fulfills even exceptional wishes. The personally and individually managed 5-star-category hotel offers 20 exclusively furnished rooms and suites, forests and fields richly stocked with game, horse stables for the guests' horses and many little retreats to help your mind wander wherever it may take you.

Further information: available under tel. 03996-12700 or info@burg-schlitz.de The entire world of Burg Schlitz opens for the visitor under www.burg-schlitz.de

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