



THE ALPINA
GSTAAD

Sweet Swiss Summer

New Chef Pâtissier - Vasileios Klonaris

30 June 2020 - Sweet treats are most certainly on the menu this summer at The Alpina Gstaad in Switzerland, with the appointment of Vasileios Klonaris as the new Chef Pâtissier.

Bringing fresh flair to the hotel's pastries and baked delights, Greek Klonaris has almost a decade's experience creating devilishly good delights at luxury hotels and Michelin starred restaurants in Europe. Most recently, he was Head Pastry Chef at Victoria Jungfrau Grand Hotel & Spa, Interlaken and he previously worked at the Mandarin Oriental Hotel Hyde Park and Berkeley Hotel in London.



At The Alpina Gstaad, Klonaris looks forward to experimenting with local, organic and sustainable products and flavours, weaving them into exciting new creations. Summer delicacies will be inspired by flowers, herbs and wild berries and he plans a series of live pastry making sessions. Where possible, he'll be incorporating the Alpina Honey, which is made and collected on site.

Martin Göschel, Executive Chef at The Alpina Gstaad said, "*Vasileios has great international experience and understands the varied culinary tastes of our guests. New technology in the production and preparation of desserts, will add to our avant-garde approach of combining local tastes and flavours with skillful modern techniques.*"

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Chef Klonaris Top 3 Insights

Signature Pastry Creation?

"My "tarte au citron". With a soft Italian meringue, it is a silky, creamy and tangy sensation. The fresh Sicilian lemon zest is perfectly balanced and has just enough sweetness that you will not feel guilty!"

Where does your inspiration come from?

"Anything. It can be a colour, a material, a song, a shape, an image in the countryside, a book, a word I heard or read, an idea... Inspiration comes at any time from anywhere, you just have to be open to see it."

How will you adapt your techniques to the elevated altitude (1,050m) of Gstaad?

"The mountain climate is drier than lower altitudes and the air thinner, which means less air resistance. This particularly prevents pastry products like viennoiserie and bread from rising. We have to adapt measurements, ingredients and techniques according to the altitude conditions."

For more information, visit www.thealpinagstaad.ch

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