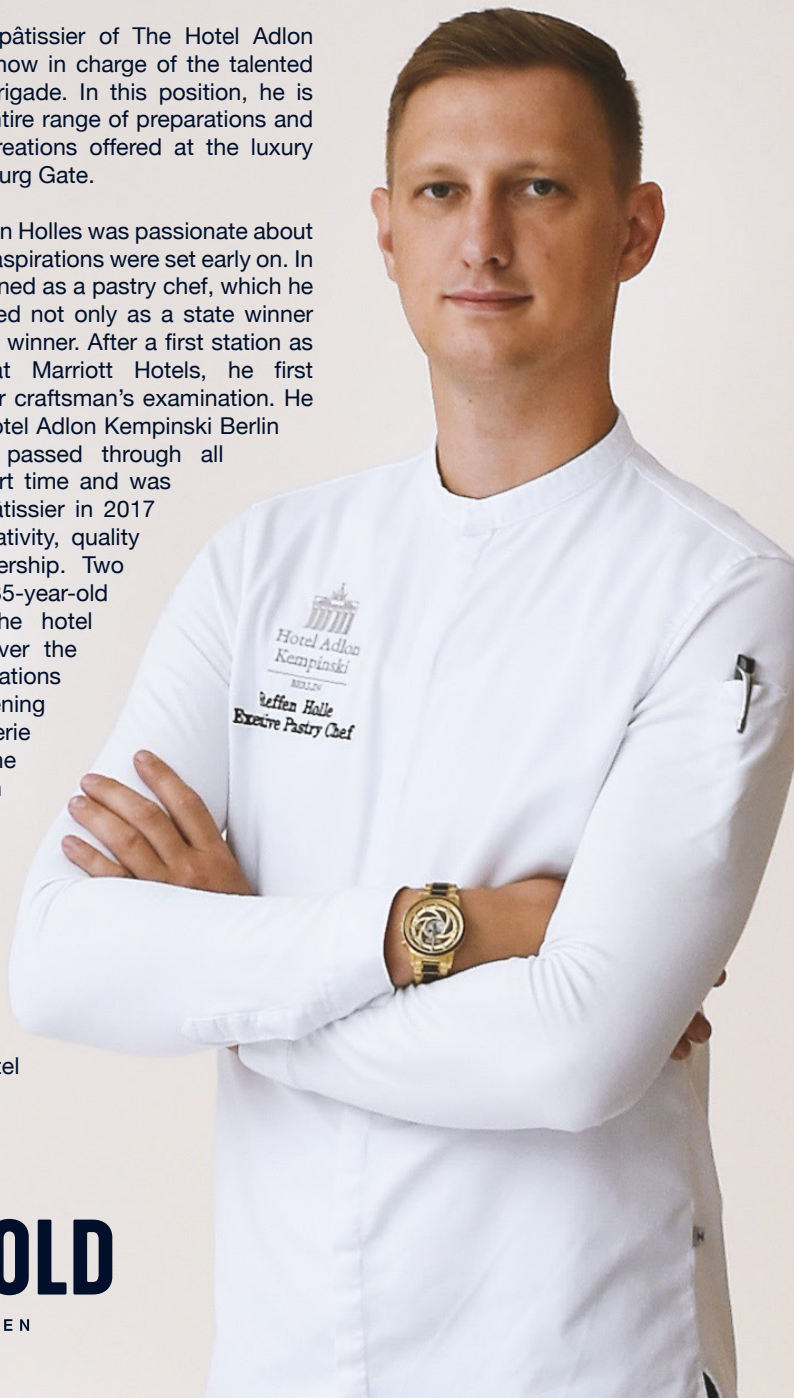


# STEFFEN HOLLE

Steffen Holle, head pâtissier of The Hotel Adlon Kempinski Berlin, is now in charge of the talented nine-person sweet brigade. In this position, he is responsible for the entire range of preparations and cooking of sugary creations offered at the luxury hotel at the Brandenburg Gate.

Even as a child, Steffen Holles was passionate about baking, so his career aspirations were set early on. In his hometown, he trained as a pastry chef, which he successfully completed not only as a state winner but also as a national winner. After a first station as Commis Pâtissier at Marriott Hotels, he first completed the master craftsman's examination. He then moved to the Hotel Adlon Kempinski Berlin in 2015. Here, he passed through all stations within a short time and was promoted to Chef Pâtissier in 2017 due to his great creativity, quality assurance and leadership. Two years later, the now 35-year-old decided to leave the hotel industry and take over the position of operations manager for the opening of Walter Confiserie GmbH, despite the greatest recognition from colleagues and guests of the hotel. It was to be the step into a later independence. However, after three years of successful work, his desire to return to the Grandhotel at Pariser Platz was strengthened.



## BERTHOLD

DELIKATESSEN

# BERTHOLD'S BIRTHDAY CELEBRATION

To celebrate Berthold's birthday in October, Steffen Holle, head pâtissier of The Hotel Adlon Kempinski Berlin, is travelling across the globe to serve sweet temptations and showcase his prowess in crafting German pastries and cakes in extraordinary presentations.

Berthold Delikatessen offers tantalising selections of Chef's creations – exclusive treats that will leave your taste buds with exceptional impressions.

**AVAILABLE ONLY FROM 10 - 31 OCTOBER 2023**



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