

The verdict is in for BORA's chef competition:

Erich Hartl has won the final of the 'German Amateur Master Chef 2016'

Raubling. On Sunday, 9 October 2016, BORA Lüftungstechnik GmbH, Johann Lafer and TEUBNER Verlag announced the winner of BORA's German Amateur Master Chef 2016 competition at the grand finale in Raubling. The field of competitors was strong, the judges demanding and the winner proud and happy: after a long day over a hot stove, Erich Hartl from Trostberg prevailed against his competitors Verena Leister (2nd) and Carolin Adam (3rd) with his specially created three-course meal to become the deserving winner of the coveted title.

The prestigious competition for amateur chefs was jointly launched by BORA, Johann Lafer and TEUBNER Verlag in 2015. This year, all of the menus submitted to the competition were once again of an excellent standard, which demonstrated the competitors' great expertise and thoroughly impressed the judges. For example, BORA founder and judge Willi Bruckbauer enthused: "The recipes we received are of an extremely high standard. The competitors are playing in the premier league of German amateur chefs."

The three finalists spent many hours in the stylish werkhaus building in Raubling cooking with their kitchen appliances in a focussed, highly professional and yet laid-back and relaxed atmosphere. Course by course, they then served their individually created three-course menu, which had to contain certain set ingredients in any combination, to the judges, who conscientiously assessed them with a great deal of focus and curiosity. Even while the competitors were still cooking, the three judges, Willi Bruckbauer, Johann Lafer and Bernhard Kellner (TEUBNER cooking book expert), assessed their working methods and skills at the stove, while also chatting enthusiastically about their shared passion for cooking.

The decision was extremely tight and was only reached by the judges after a long and intense meeting. Afterwards, everyone involved had reason to celebrate as Johann Lafer conjured up tasty steaks and the stressful day ended with an enjoyable and festive atmosphere.

Erich Hartl's winning menu:

- Starter:** Aquatic quartet of hamachi, scallops, salmon and Norway lobster
- Main:** Chamois back steak in pepper brittle, honey and blackberry sauce, beetroot purée and a trio of dumplings
- Dessert:** Baked chocolate mousse with cream cheese with herbs



Winner Erich Hartl (front), his competitors Carolin Adam (3rd) and Verena Leister (2nd) as well as the judges Bernhard Kellner, Willi Bruckbauer and Johann Lafer (from left)

About the company:

Since 2007, BORA Lüftungstechnik GmbH, headquartered in Raubling, Upper Bavaria, has successfully developed and sold cooktop extractor systems that draw vapours downwards thanks to the use of patented technology. The innovative BORA Basic, BORA Classic and BORA Professional product ranges, all of which use downdraft systems, are now sold in 28 countries worldwide.

BORA founder Willi Bruckbauer has a vision: the end of the extractor hood. The patent he developed has multiple advantages: the premium-quality systems are more effective than conventional hoods, extremely quiet, energy efficient and easy to clean. They enable maximum design freedom for kitchens and a clear view.

The company received its first award within the scope of the innovation contest 365 Orte im Land der Ideen (365 Places in the Land of Ideas) back in 2009, followed by the German Entrepreneurs' Award, red dot award, Plus X Award, German Design Award, Iconic Award, German Brand Award and others.

For further information, please visit www.bora.com.



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