



Sacher Chef Pâtissière wins „Das große Backen – Die Profis“

Chef Pâtissière of Hotel Sacher Vienna was able to win season four of “Das große Backen – Die Profis” together with her team partner. Natalie Stebbing and Michael Klein fought their way to the top with their extraordinary creations and enchanted the jury of the TV show on SAT.1 with fantastic desserts.

In the race against time and five other teams, Natalie Stebbing, Chef Pâtissière from the Hotel Sacher Vienna, and her team partner Michael Klein, had to face the demanding tasks of the SAT.1 jury of "Das große Backen - Die Profis" week after week - from fancy sugar art to meter-high showpieces made of chocolate. The prize for the hard and often nerve-wracking work is the highly coveted Golden Cupcake. "The show was a unique experience for me. Not only did we meet new colleagues during filming, but we also made new friends. Every team was incredibly strong and deserved to win," says Natalie Stebbing, describing her participation in the competition, adding: "The final was my absolute highlight. To bake 100 pieces in just three and a half hours was a huge challenge, and for our final showpiece we again chose a daring static - but when everything held up, we were of even prouder at the end," says Natalie Stebbing, delighted with her victory.

Artistic desserts at Sacher

Sweet pastries, from Austrian delicacies to extravagant desserts, have a long tradition at Sacher. Since 1832, the Original Sacher-Torte has been made by hand and shipped all over the world. As Chef Pâtissière, Natalie Stebbing is responsible for all the sweet desires of guests at the hotel and restaurants in Vienna. "To take part in a competition like this, you not only need talent, but also courage, motivation and ambition. We are extremely pleased to have such talented and dedicated employees like Natalie in our team. We are very proud of her," explains Andreas Keese, Director of Hotel Sacher Vienna.

After her sensational appearance on "Das große Backen - Die Profis", Natalie Stebbing is returning to the patisserie at Hotel Sacher Vienna: "We are a well-coordinated team and



always have the opportunity to implement our creative ideas and enchant our guests with them. That's what working at the Sacher is all about for me."

Images:

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About Sacher Hotels

Luxury, culinary panache and living family tradition: With its two hotels in Vienna and Salzburg, coffee houses in Vienna, Salzburg, Graz and Innsbruck, and, of course, its unique Original Sacher-Torte, Sacher is one of the best-known family-run businesses and one of the “Leading Hotels of the World”. Eduard Sacher opened the first luxury establishment in Vienna back in 1876, and over the course of one-and-a-half centuries, it has evolved to become the renowned establishment that it is today. Guided by the loving hand of Alexandra Winkler and her brother Georg Gürtler, the Sacher hotels never fail to delight visitors from all over the world, day in, day out. Their desire to cherish tradition whilst carefully keeping pace with the times creates unique and memorable Sacher moments.

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