

PÖDÖR Brand Ambassador Thomas Bühner: “It is what it is”

PÖDÖR products correspond exactly with our philosophy in the Restaurant la vie. It's about taste. It's about originality. A hazelnut oil is a hazelnut oil. It is the same with all other oils, vinegars and balsamicos. You open the bottle and you can smell what it is made of. I can work excellently with PÖDÖR products. They are authentic and intense. I use the oils and vinegars specifically for flavouring or balancing a dish.

Thomas Bühner, who has been one of Germany's top chefs for more than 20 years and has been awarded three Michelin stars from 2011 on, personally stands behind the top quality of PÖDÖR premium oils and vinegars. With Thomas Bühner at our side as brand ambassador, PÖDÖR is opening a new chapter in its quest for maximum enjoyment "We are delighted with the mutual inspiration and this successful cooperation in the sense of top culinary quality", says Szilvia Magony of Podor USA Inc.

"The best part comes last!" Thomas Bühner on cooking with PÖDÖR

In addition to product quality, which PÖDÖR offers at a very high level, the top chef emphasises that the quality of workmanship is also important. "I have a great product in front of me and I should ask myself how I deal with it. How can I make sure that this great taste takes me further? My advice on this: Use it at the end and at the lowest possible temperature. I can only use the advantages of a high-quality product if I can handle it. When I process the best fillet of beef into goulash and tenderize it, I no longer taste the original quality."

Tips from the star chef and help from the recipe finder

Thomas Bühner gives tips that can be easily implemented in your own kitchen and in everyday life so that consumers can convince themselves of the opinion of the top chef. PÖDÖR also offers a wide range of recipes. With the help of a recipe finder, consumers can search the PÖDÖR website systematically for recipes containing specific oils or vinegars. The recipes and tips of the top chef can be found at <https://www.podoroils.com/recipes>.

“Unbelievably fresh!”

The cold-pressed pure varietal oils from PÖDÖR are unbelievably fresh - judges Thomas Bühner. The oils and vinegars have an authentic and intense taste, they are unadulterated, pure and made of the best ingredients. At PÖDÖR I feel a passion for the product, the highest quality standards and a quality that can only be achieved with the experience of a long tradition. In other words: "There are no disappointments in this range", says Thomas Bühner.

Indulgence set for media partners

You would like to form your own opinion about the taste intensity and quality of PÖDÖR oils and vinegars? Then we would be pleased to provide you with an indulgence set for media partners. Please contact our press office. In a personal conversation we will be happy to advise you which products fit into your editorial thematic plan or are suitable for culinary and seasonal use. Recipe cards, photo material and tips from 3-star chef Thomas Bühner for everyday use are also part of the information material.

Order an individual indulgence set for media partners via our press office!

About PÖDÖR

A family-run business, PÖDÖR has been developing and producing premium oils and vinegars since its founding in 2011. The PÖDÖR press master is a co-founder of the company, and has been producing cold pressed seed oils for four generations now. So PÖDÖR can draw on more than 100 years of experience in the production of the highest quality oils, to develop products that are in line with the zeitgeist of today's discerning consumers. PÖDÖR operates in more than 10 countries worldwide, including England, Germany, USA, Australia, Japan, Taiwan, Hungary, Austria and Switzerland. PÖDÖR is a rapidly growing international premium brand and currently exports over 90 percent of its production.

PÖDÖR – the best from the seed: Only thoroughly cleaned, 100% natural top quality raw materials are hand-pressed by the most experienced press masters. All products are bottled only after the strictest quality control, in order to preserve the healthy, unsaturated fatty acids and vitamins. The product range currently encompasses 27 cold pressed premium oils, most of which are certified organic, as well as more than 20 different fruit and balsamic vinegars. PÖDÖR supplies the international gourmet cuisine market, including many star chefs, as well as premium retail food outlets. All products can be bought in select specialty shops and in the company's own online shop.

PRESS RELEASE

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PREMIUM OILS & VINEGARS

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