

PREVIEW_ Bitte Kempe Björkman - Interview (Mallorca 2017) 2

Dr. Andreas Eenfeldt: And you managed to make it so that the chefs understood what kind of food to serve.

Bitte Kempe Björkman: Yes.

Dr. Andreas Eenfeldt: Really successful.

Bitte Kempe Björkman: Yeah, and we have to thank the DietDoctor for that. We sent them first the beginner's guide in Spanish and then you launched the Spanish website with more beginner's guide and I sent it to the chef and he said, "Ah, I will make a proposal."

And we were waiting and we got this menu and he nailed it, just off that. And then we had a meeting here at the hotel a few days before, because we wanted to check really and he was going through with it in more detail and he said, "Eh, cauliflower with béchamel."

And we said, "No béchamel. It's flour in béchamel." "Ah, not for you. I make special with cream butter and eat egg yolks."