

A hotel in Seville starts an ecological orchard in its garden to provide its kitchen

LOCATION: Seville

DURATION: 1'21"

SUMMARY: A four stars hotel has started an innovative project to satisfy the demand of ecological products of their clients. They have made an orchard in their garden where the use of chemicals is forbidden. They produce seasonal vegetables that are harvested every day by the chef.

VTR

It looks like a conventional orchard; with tomatoes, vegetables and a gardener. However, it is not what it seems.

It is located in the garden of this four stars hotel in Seville. Seasonal products...

JOSÉ MIGUEL RAIMUNDO
Gardener

"In summer we have eggplants, zucchini, tomatoes..."

Completely ecological and that end up in the hotel's kitchen depending on the chef's needs.

JOSÉ MIGUEL RAIMUNDO
Gardener

"When they need something I inform them that we have eggplants, for example. They come, harvest them and that day there will be eggplant on the menu."

And done!

AMBIENCE: "Hello Manuel! How are you? You can come and pick up the eggplants."

The idea of making this orchard come from the hotel management due to the rise in the demand of ecological products among clients.

JOSÉ MIGUEL RAIMUNDO
Gardener

"So the product is as natural as possible, not containing any pesticides..."

MANUEL MUÑOZ
Executive chef 'Al Andalus Hotel'

"Or compost, neither fertilizers nor insecticides."

AMBIENCE:

"We are going to prepare a tomato and feta cheese salad, very refreshing for summer, with a zucchini flower stuffed with eggplant tempura."

While they start preparing the dish...

José Miguel keeps taking care of the orchard. Soon they will introduce new products, among them, aromatic plants.

In the kitchen everything is ready...

And now costumers can enjoy the dish. From farm to table.

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