



Maker of Preserves

Professional Internship Alexander Restaurant

The Maker of Preserves explores the act of preservation in and out of the kitchen and works ahead of time.

With most of nature's growth limited to 5 months a year on Muhu Island, smoking, fermenting, curing, drying and other conservation techniques are essential in the Nordic Islands' Cuisine in Alexander Restaurant at Pädaste Manor.

We are looking for a young cook (F/M) with a passion for vegetables, herbs, berries and fruits who likes to be responsible for the preservation act in our kitchen. A curiosity for preservation techniques and appetite for experimentation and innovation are important in this job.

Your domain for produce is the kitchen garden, the fields, meadows and forests surrounding Pädaste Manor.

You will work under guidance of Michelin starred Chef de Cuisine Matthias Diether and in close collaboration with Horticulturist Anna-Liisa Piiraja who is responsible for foraging in the wild and the produce in the estates' kitchen garden.

The professional internship starts on 1 June and lasts until 30 September. The Professional Internship is a salaried position and lodging will be provided.

A truly unique experience at Pädaste Manor!

To apply send your cv & motivation to: work@padaste.ee