

FOR HOSPITALITY BUSINESSES

Dessert Development & Consultant · Team Training



Who I am ₀₁



PASTRY CHEF

Paula Steinegger

I was diagnosed with type 1 diabetes in 2023.

At the time, I had just started my career as a patissier.

I had no idea, what vegan pastries were or how to make them.

**I thought becoming
a patissier with diabetes
would mean
choosing between
my health or my dream.**

Nowadays, I have turned this subject into my profession and my passion



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Education & Training



2020

My professional journey began with my culinary apprenticeship at **TUI Cruises**, where I completed my training on board their cruise ships.

Working in an international, highvolume hospitality environment from the very beginning, gave me a strong foundation in professional kitchen operations, consistency, teamwork & working to high standards under demanding conditions.

2022

Specialisation with the renowned Pastry Chef **Paco Torreblanca**, named Worlds Best Pastry Chef 2022 and his son Jacob.

2024

Specialisation with the renowned Pastry Chef **Jordi Bordas**, World Pastry Champion 2011.

Focusing on Healthy Pastry ⇨ exploring how classic pastries can be reimaged in a healthier way.

2025

State-recognised two years distance learning programme with **Ecodemy**, a German education provider based in Bonn.

Training as a nutrition consultant specialising in vegan nutrition

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Career & Experience

2024

My professional journey has taken me through renowned luxury hospitality environments, including **Rosewood Vienna** & the pre-opening team of **Rosewood Schloss Fuschl** in Salzburg, Austria.

Rosewood Vienna was recognized internationally 2024, including by Travel + Leisure & Falstaff.

While Rosewood Schloss Fuschl received Three MICHELIN Keys in 2024.

During my time at Rosewood Schloss Fuschl, I worked closely with the Asaya Spa.

Developing healthy, vegan & gluten-free pastry creations tailored to its philosophy & guests.

2025

With 24 years old, I took on my first position as **Head Pastry Chef** at **SHA Wellness Clinic** in Altea, Spain.

An internationally recognized health and wellness destination combining medical expertise, nutrition and holistic wellbeing.

2025 – 26

MasQi – The Energy House, a boutique wellness hotel located in the Sierra de Mariola, Spain. Where yoga, meditation & organic gourmet cuisine come together in a holistic approach to wellbeing.

As the **Head Pastry Chef in MasQi**, I was responsible for establishing & developing the entire pastry concept for the new opening in Alicante.

From organization & recipe development to production & implementation.

A vegan, gluten-free & refined-sugar-free pastry selection was introduced to the guests.



CHERRY CHOCOLATE VANILLA

Vegan Glutenfree & Refined sugarfree



Who I work with



HOSPITALITY Businesses

Hotels Restaurants & Clinics

More and more people are living with food allergies, intolerances or choosing different dietary approaches for personal or health reasons.

As a result, vegan, gluten-free & refined sugar-free options are becoming an increasingly relevant **part of modern hospitality.**

The industry is constantly evolving to meet **changing guest needs.**

Yet many pastry professionals are still unfamiliar with these areas and lack the knowledge to approach them confidently.

This creates an **opportunity for hospitality businesses** to respond to the changing needs & expectations of their guests.

Innovate a new pastry concept, without compromising on quality, taste & losing your time on tests, neither finding the right recipe.

- ↪ Introducing new ingredients, techniques & ways of thinking without compromising on the fundamentals of professional pastry.

The future of pastry is not about replacing traditional techniques, but expanding the possibilities of what pastry can be.

STRAWBERRY BASIL BUCKWHEAT

Vegan Glutenfree & Refined sugarfree



What I do

DESSERT CONSULTANT

Recipe Development
Pastry Convept

Four Experiences or an annual Partnership experience.

- ① Essential
- ② Profesional
- ③ Signature
- ④ Executive
- ⑤ Partnership

Each experience is adapted to your business.

Every project includes focused recipe development, demonstrations, team training troubleshooting, practical exercises, & a strong focus on understanding how and why the techniques work.

Every project takes place directly in your **own kitchen & working environment.** Allowing us to develop & test recipes within your actual setup.



This means ingredients, equipment & working processes can be adapted where needed to ensure that each concept works efficiently in your daily operation.

Choose the experience that best matches your business & your goals.

- From a focused one-week collaboration to a long-term or fully customised project.
- Or something completly different in mind?

No problem – check the Executive experience, a fully free project to fill your own ideas and needs

You can find **more details about each experience** in the dedicated Experiences PDF.

There, you will find the scope, format, inclusions & starting rates for each option.

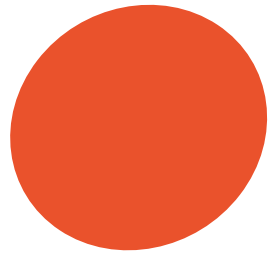
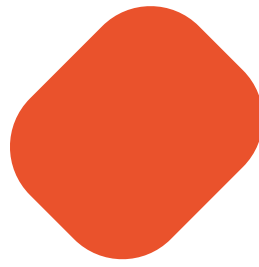
Not sure which experience would be best for your business?

Get in touch to discuss your needs during an initial consultation. 😊

PASTRY CHEF & PASTRY CONSULTANT

Paula Steinegger





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