

“Want to join me?”



Still in a good mood after 1.5 hours of commuting: Jörg Götte © HBM

Commuters scurry through the station like remote-controlled. Pretzels, coffee and croissants go over the counter at the baking stand next to me and suddenly Jörg Götte, head chef at *Meine Familie & ich*, is standing in front of me. Thick scarf, broad smile, good mood - even though he has to commute 1.5 hours from Mühldorf to Munich every day. It is shortly before nine o'clock in the morning at the station Munich East and today I accompany Jörg on his way to the *Meine Familie & ich* kitchen.

"What did you have for breakfast today - or do you do it at work if you have to get up so early?" I ask. "In fact, we have breakfast every morning, if only because I have children. But nothing exciting in the morning, just cheese and jam sandwiches," he says. Jörg Götte also deals with children professionally. As part of the *Meine Familie & ich* school initiative, he regularly visits schools to get children and young people interested in cooking, healthy and tasty food. "More and more convenience food finds its way onto kids' plates," explains the chef.

"I am just as old as *Meine Familie & ich*. I celebrated my 52nd birthday together with the magazine. Much has changed in German cooking pots in recent decades. For example meal times and many people living vegan or paying attention to low carb and the range of

convenience food has increased immensely. These are things that we naturally take into account when planning our magazine," he says as we get on the subway.

When I think of Jörg cooking at home, I see a big, chic kitchen with ultra-modern equipment. "I have a small Ikea kitchen at home," he says to my amazement, adding: "What matters is not the kitchen, but the quality of the ingredients and the right recipe.

Jörg learned the craft classically in a three-year apprenticeship in a spa hotel. Some of his former colleagues now work in canteen kitchens. "Unfortunately, they quickly lose touch," he explains. Jörg and his team don't lose touch, quite the opposite. They play an active role in shaping the culinary future with their daily work. In his work kitchen he is three months ahead of the current season. So it can happen that he bakes cookies for the Christmas edition in autumn at summer temperatures. "Today I'm starting the barbecue season and there's strawberry cake from my colleague," laughs Jörg, while we wade through snow - now arriving at Arabellastraße.

With the icy temperatures, Jörg suddenly remembers a summer trip he made many years ago: "I spent six weeks cycling with a friend in Greece and Turkey. Away from the tourist strongholds we had the opportunity to get to know the real local cuisine. At night we stayed in hammocks on the beach and during the day we had to pedal a lot when dogs followed us on the street," he remembers with a loud laugh. He is particularly fond of Mediterranean cuisine and sometimes he also modifies his recipes with Asian influences.

Meanwhile, we have arrived in his kitchen at Burda. A huge playground where Jörg can let off steam every day with great enthusiasm. You don't only feel this passion when you deal with him personally. You can taste it every month anew if you recook his recipes from *Meine Familie & ich*.

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