

BMW International Open 2011



Press Release
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BMW International Open 2011: Golf Idol Langer conjures up his mother's secret recipe.

Culinary treats at BMW Pro-Am Cooking with Bernhard Langer, Henrik Stenson, Thongchai Jaidee and Holger Stromberg*.

Munich. The Black Forest Cherry Gateau from Langer's family is an important element in German golfing history. It was already being served at the Augusta National Golf Club when two-times Masters' winner Bernhard Langer organised the Champion's Dinner. There it was again at the Ryder Cup, when he led the Europeans to victory as captain. His mother's traditional recipe has now been reinterpreted. At BMW Pro-Am Cooking, Langer and star chef Holger Stromberg pooled their expertise to create a true masterpiece. Two other leading pros and the starter at the BMW International Open – beginning at Munich-Eichenried Golf Club on Thursday – put their culinary skills to the test in the STROMBERG* Café at BMW Lenbachplatz. Swedish golfer Henrik Stenson, formerly listed fourth in the world rankings and winner of the BMW International Open in 2006, joined with Stromberg to serve marinated salmon in a violet mustard sauce accompanied by potato waffles in the Swedish style. Meanwhile, Thongchai Jaidee, the most successful pro of all time on the Asian Tour and a frequent visitor for training in Munich, presented a Thai current with a Bavarian accent.

"I'm impressed at how good these top golfers are in the kitchen," said Stromberg, while he was helping the pros and giving them useful tips on refining their dishes. The chef for the German national football team highlighted the importance of high-quality nutrition. "Nutrition is the second highest source of energy for human beings after oxygen. Naturally, this is especially important for sportsmen. All the more so since athletes like eating – because they can eat a lot."

Stromberg had already joined the players to take a tour round the Viktualienmarkt daily food market in Munich. His eye for detail was influential in selecting the ingredients. At the stand selling cherries, Langer and Stromberg decided to opt for the rather more sour taste of the German product compared with the sweeter variety from Italy. Next door at the vegetable stand, Jaidee und Stromberg explained the healing effect of the turmeric root for stomach problems and many other illnesses. The salmon that Stenson and the chef inspected at the fishmonger's stand looked as though it had just been landed from a Swedish river.

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"I'm delighted to have been able learn about these ingredients from a specialist," commented Langer who had learned all about the cherry gateau when he was a child watching his mother. He admitted that generally his wife and daughter were the real cooks in the family. "Of course, I'm going to pass on to them some of the tips that I've learnt here."

Stenson was also very pleased to have expanded his repertoire. "The speciality in our home is usually my "Killer Spaghetti Bolognese", said the Swede. Jaidee was clearly a particularly enthusiastic cook, as he demonstrated with his confident skills in the kitchen at the BMW Pavilion. "I often cook at home and I like cooking for the whole family," explained the Thai golfer.

The pros were unanimous in their view that nutrition has become increasingly important in golf over recent years. "It's a very logical conclusion that we feel how we eat," was Langer's interpretation of the old Latin proverb "mens sana in corpore sano" – a healthy mind in a healthy body.

This insight has meanwhile been implemented at all the tournaments, reported Langer: "The food presented in the Players' Lounge is a big improvement on the fare that used to be dished up". However, a master chef like Holger Stromberg is not on hand every day. As it was, the guests in the BMW Pavilion were able to enjoy a gourmet meal when they were served the menu prepared by the players. The exciting culinary experience started with salmon prepared by Henrik Stenson, followed by curry from Thongchai Jaidee and finished off with a reinterpretation of the German golfing myth – Black Forest Cherry Gateau by Bernhard Langer.

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