



THE BACHELOR FARMER HIRES KRISTA STEINBACH AS PASTRY CHEF

MINNEAPOLIS, Dec. 11, 2011 – To the delight of sweet tooths everywhere, The Bachelor Farmer announces the addition of renowned baker Krista Steinbach as pastry chef.

Steinbach is well known in the Twin Cities as cofounder of Sweets Bakeshop, the boutique bakery where she specialized in wildly popular cupcakes and French macarons. Looking for a new challenge where she could put the breadth of her considerable ability to work, Steinbach joined The Bachelor Farmer team last week.

Her history of using high quality ingredients to create approachable-yet-sophisticated baked goods fits perfectly with the style of cooking at the Nordic-inspired restaurant, where simple and fresh ingredients lead the way in the kitchen.

“We’re thrilled to add Krista to our incredibly talented kitchen team,” said The Bachelor Farmer’s co-owner, Eric Dayton. “She’s already established herself as one of the finest bakers in town and it’ll be fun to see what she can do as our pastry chef.”

Born and raised in Nebraska, Steinbach did not take a traditional path to the culinary industry. During her time in college at the University of Minnesota, she served in the Army National Guard and deployed to both Kosovo and Iraq. It was during her 16 months in Iraq that she decided to pursue a career doing something that she loved: baking. After graduation from the U of M, and at the urging of her husband,

she attended the Culinary Institute of America in Napa Valley, CA, to learn the science and techniques behind baking.

The hiring of a pastry chef fits well with The Bachelor Farmer's plans to introduce weekend brunch service in the summer of 2012. In the meantime, Steinbach's contribution begins with updating the dessert menu. Her first creation, a pear tarte Tatin with whipped crème fraîche and pear caramel, made its debut over the weekend.

Restaurant launches search for new sous chef

In an unrelated staffing change, Kelsey Bergstrom, who has served as sous chef at The Bachelor Farmer since its inception, is leaving her role at the end of January to explore other interests outside the culinary industry. The restaurant is searching for a talented replacement and interested candidates should contact The Bachelor Farmer directly.

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