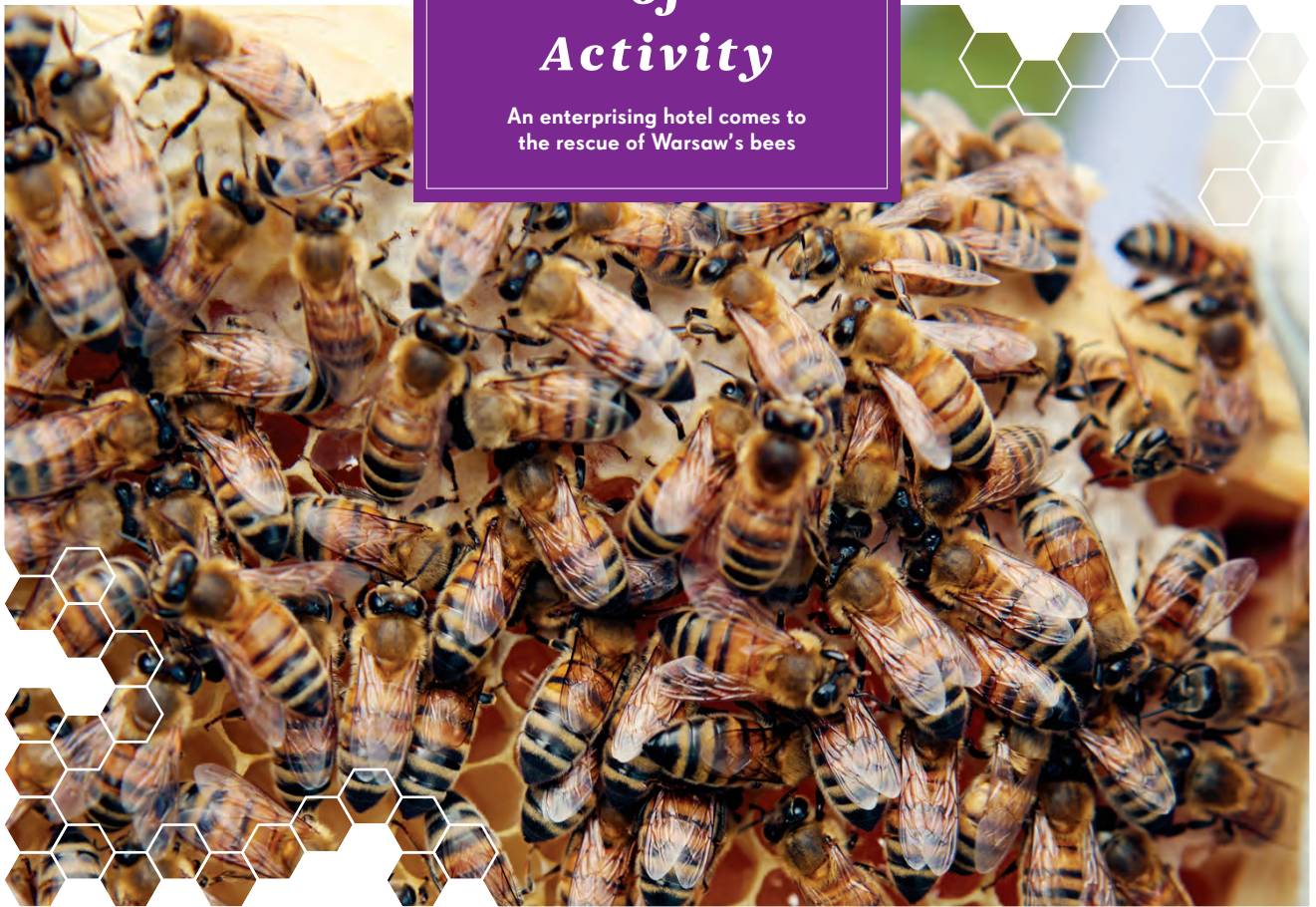


# A Hive of Activity

An enterprising hotel comes to the rescue of Warsaw's bees



Opposite Warsaw's famous Łazienki Royal Park, the Hyatt Regency Warsaw is a good fit for those who love gardens and green space. Its position is also perfect for the hotel's newest guests, who pay their way in honey rather than money: they are the 100,000 bees brought from the south of Poland to live in hives on the roof.

The Hyatt is the first hotel in Poland to keep bees and it's all down to enterprising general manager Heddo Siebs (*pictured far right*). One day in spring last year, Siebs' wife decided to get involved in a protest in the city centre about declining bee population in Poland. "When she first told me about it," he says, "I thought: okay, we actually can do something about this."

The following day, Siebs went to his colleagues with his unusual idea. The team was initially reluctant – they were worried about the bees stinging the hotel guests – but Siebs told them "the bees have much

more to do than go around stinging guests". And, of course, not only would the new project help Polish bees, it stood to benefit the Hyatt too, providing a delicious, locally-sourced foodstuff for guests to enjoy.

Last May, Marek Barzyk (*pictured below left*), a beekeeper from the south of Poland made ready the rooftop, creating some shade, placing a couple of trees and running water. Barzyk now visits Warsaw every two or three weeks to harvest the honey, and head chef Dariusz Suchenek checks on the bees daily.

Each of the five hives yields 14kg of honey every time it is emptied, enough not just for guests' breakfasts, but also for

## THE WARSAW HYATT IS THE FIRST HOTEL IN POLAND TO KEEP BEES

use in all manner of delicious dishes served at the hotel's restaurant, Venti-tre, which specialises in Italian cuisine. Siebs also presents jars of honey to VIP guests as "a sweet gift from Poland".

But Siebs' ambitions for 'Łazienki Gold', as the honey is called, don't end there. There are plans to start using it in treatments at the hotel's spa, as well as to make *miód*, Polish mead, for welcome cocktails. It sounds like Siebs and his team will be as busy as... well, you know. [warsaw.regency.hyatt.com](http://warsaw.regency.hyatt.com)



# SUCHENEK'S HONEY CAKE

As served by head chef Dariusz Suchenek at Venti-tre Restaurant

● To make the *dulce de leche*, blend 400g butter, 170g sugar, one egg, 25g double cream, 25g single cream and 170g honey. Then stir in the 670g flour and 10g baking soda. Allow the mixture to cool in the fridge for an hour.

● To to make Polish 'Karpatka' cream, beat five egg yolks with 170g sugar and 80g potato flour. Heat 500ml milk and gradually add the mixture. Bring to the boil, stirring continuously. Put the mix in the fridge for an hour. When cold, stir in 200g lightly whipped butter and set aside.

● Preheat the oven to 200°C. Divide the cooled cake mixture into three portions. Roll these out and transfer them to a baking tray covered with baking paper. Bake for nine minutes. Leave to cool completely then stack, using the 'Karpatka' cream and dulce de leche as glue between layers. Sprinkle with walnuts. Delicious!



**BELOW LEFT:**  
GENERAL MANAGER  
HEDDO SIEBS DOES  
HIS BIT FOR THE  
BEE POPULATION

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