

PRESS RELEASE

What does a chilli taste of without the heat? Three Berlin makers take questions set by journalists

*A chef, a scientist and a sommelier answer press-set questions in German and English,
Berlin Chili Fest, 4 September*

Berlin, 11 August 2026

Six questions filed by a Brandenburg food reporter have set the agenda for the opening session of Berlin Chili Fest's press preview. Rather than run a prepared panel, the festival is collecting questions from the journalists attending and passing them to three makers to prepare, with answers given on the record from 16:45 to 17:15 on Friday 4 September at Berliner Berg Brauerei in Neukölln, before the festival opens to the public at 18:00.

The questions filed so far cover how a maker describes fruitiness or smokiness in a sauce, whether the country a chilli comes from changes its flavour, the confusion between Peperoni, Chili, Paprika and Cayenne, and how a palate is trained to handle more heat.

Three makers answer them. Bruno Ebermann of Teig & Füllung is a Swabian chef who worked in kitchens across Taiwan and Hong Kong before building his own crispy chilli oil in Germany. Mónica Kisic Aguirre founded Roots Radicals, a Berlin producer that ferments rescued jalapeños for six weeks and infuses the leftover stems into a chilli vinegar. Robert Pierce of Neck-Dart is a Berlin sommelier who began fermenting habaneros in lockdown and makes a vegan garlic chilli mayo at 2 out of 10. Questions and answers may be in either German or English.

"Journalists ask better questions about this than we do, because they are not trying to sell anyone a bottle," said Simon Gardner of the EHC Press Office, press partner to Berlin Chili Fest. "So we stopped writing the panel and handed it over. The makers see the questions in advance and get time to think, which is the part most panels skip."

Accredited journalists can file a question, request a seat, and claim a press pass and a tasting set of the makers' sauces at <https://europeanheatcouncil.eu/chilifest>

Berlin Chili Fest runs from 4 to 6 September 2026 at Berliner Berg Brauerei, Treptower Straße 39, 12059 Berlin, with 50+ artisan producers from across Europe. Friday 18:00 to 22:00, Saturday and Sunday 12:00 to 22:00. Tickets are 7 euro per day or 12 euro for the weekend.

ABOUT BERLIN CHILI FEST

Established in 2020, Berlin Chili Fest has grown into one of Europe's premier hot sauce celebrations. The festival combines professional competitions with grassroots community spirit, proving that you don't need corporate backing to build something meaningful. It

attracts thousands of attendees, partners with industry leaders like Clifton Chili Club, and maintains its commitment to supporting independent, artisan hot sauce makers.

CONTACT

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