



Chef Kobe Desramaults / Chef Baker Sarah Lemke

De Superette

Guldenspoorstraat 29 – 9000 Gent - Belgium

[www.indewulf.be/desuperette](http://www.indewulf.be/desuperette)

***#roots #local #craftsmanship #sourdough tradition #passion  
#community***

In 2003 Kobe Desramaults started In De Wulf. He introduced a new concept for fine dining, which made him a star among many food critics and foodies ([Michelin](#) \* / [Gault&Millau](#): 18,5/20 / [OAD-site ranking](#) Nr . 1 in 2014 / Nr.3 in 2016). He always shares his knowledge and experience with colleagues and graduates.

De Superette started in 2013 as a joint project of Chef Kobe Desramaults, Rose Green and Chef Bakery Sarah Lemke. Kitchen and bakery are matched perfectly to deliver the best traditional and local products.

‘We dreamed of building a bakery with a wood oven. Thanks to the passion and creativity of a whole team it became far more. This is the place where our wildest dreams are realised.’

De Superette evolved into a trending food bar in the centre of the city, introducing new tastes and pairings of beer and wine with delicious rural preparations, always presented with one of the famous sourdough breads.

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***References:***

Kobe Desramaults, Founder, co-owner and chef since 2013

Sarah Lemke, Founder, co-owner and chef Baker since 2014

Initiator of traditional bakery recipes based on sourdough.

Partner in Master Talent training programmes since 2014

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***Training programmes offered:***

1 to 3 months Work Based Learning programmes for bread bakers, chefs de partie & sous chefs

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