

AUTUMN-WINTER PASTRIES 2005



Just like the catwalk shows of all the top designers, Christophe Michalak, pastry chef at the Hotel Plaza Athénée, and winner of the Pastry World Cup, dictates the flavours of his pastries according to each season.

Finally, guests are presented with the long-awaited and mouth-watering Autumn/Winter collection. A carousel of exquisite pastries will transport them into a culinary delirium during Autumn/Winter 2005.



❖ *Religieuse aux marrons glacés (iced chestnut)*

An original choux pastry - this is the perfect way to avoid waiting for the end of year festivities. Garnished with an unctuous iced chestnut-cream and crushed chestnuts from Ardèche, the latter mounted with a light buttered crème.

❖ *Saint Honoré caramel pomme tatin (apple caramel)*

A slight twist on the original Saint Honoré, this pastry has been married with cooked apples in the style of a tarte tatin and a Chantilly cream laced with an auburn caramelised sugar. A gastronomical triumph!



❖ *Mousse choco-crunch*

Based on a recipe from his childhood, Christophe has combined the lightness of a chocolate mousse with crisp white chocolate flakes and crumbled biscuit dipped in dark chocolate, all of which is elegantly decorated in milk chocolate sticks.



❖ **Macarons à la façon d'un Bounty ("Bounty": coconut and chocolate bar)**

Original oval-shaped macarons, garnished with a tender milk chocolate ganache with coconut milk... a real taste of Paris.



❖ **Poire Belle Hélène en chaud froid**

Based on an old French advertisement for chocolate, this classic is revisited by a composition of vanilla ice-cream dessert into pear-shapes on top of which a warm chocolate sauce is poured just before eating.



❖ **Winter Pudding**

The little brother of the Summer Puddings; a version catered for the Autumn-Winter season. This little cake is made up of exotic fruits and contains the same amount of calories as an apple! Very refreshing and light, this is all about flavour without the guilt...

These pastries are available at the Relais Plaza restaurant and at the Galerie des Gobelins.

The Hôtel Plaza Athénée, situated on the prestigious Avenue Montaigne, is a member of the Dorchester Group. Completely renovated, it combines the traditions of French design and contemporary comfort. Chef Alain Ducasse opened his Parisian restaurant in the bosom of the Plaza Athénée in September 2000 and oversees all the restaurants within the hotel. Le Bar du Plaza Athénée has become the place to be and...to be seen.

Direction of Communication

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