

Press Release

September 2018

Christmas and New Year holidays at Le Meurice: two original creations by Chef Cédric Grolet!

For the Christmas and New Year holidays, Cédric Grolet, Pastry Chef at Le Meurice hotel, who was recently chosen to be the “World’s Best Pastry Chef 2018” by the World’s 50 Best Restaurants, is going back to the traditional tastes of his childhood and giving pride of place to chestnuts.

People know that Chef Cédric Grolet likes to follow the seasons, and what could be more seasonal than chestnuts, which are offered for sale hot on the streets of Paris from November. It is also an opportunity to revisit one of his signature desserts, the Mont-blanc.

In the shop: the poached chestnut Christmas dessert:



Chestnuts, which are difficult to work with, often yield desserts which are a bit too sweet. To overcome this, Chef Cédric Grolet has decided to focus on the raw product in making everything that he prepares. So the chef and his teams have based the new version of Le Meurice’s Yule log on fresh chestnuts.

In this confection, chestnuts come in a whole range of textures – mousse, cream, crisps and candied chestnuts – which are counterbalanced by a roast chestnut biscuit base with hazelnut praline. The dessert is rounded out by a lemon-flavoured gel which

gives it perfect balance.

Le Meurice

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The result is a wonderfully light gourmet dessert which will delight sweet-toothed people over the Christmas and New Year holidays!

Available from 18 December.

3 to 4 persons or 6 to 8 persons. EUR 50. – EUR 98.

La Pâtisserie du Meurice par Cédric Grolet, 6 rue de Castiglione 75001, Paris

Tuesday-Sunday, from midday onwards.

At Restaurant Le Dalí: the smoked chestnut Christmas dessert



Although it looks different visually, the make-up of this log is identical... except for one detail! Every one of the chestnuts in the log has been smoked beforehand. The result is a creation which is even more intense with flavours that are ten times as powerful. It's a real taste experience!

The delicate milk chocolate shell hides the mousse and its creamy chestnut centre as well as the crisp chestnut biscuit and lemon-flavoured hazelnut praline.

The smoked chestnut log can be enjoyed at Restaurant Le Dalí from 5 to 31 December 2018 (every afternoon from 3:30pm to 6pm except 25 December), at Lunch or Dinner for EUR 25 per slice

Two different versions for twice the pleasure!

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