

Press Release

October, 2019

Celebrate Epiphany at Le Meurice, And Sample Our Mouth-Watering King Cake Bursting With Cereals

With his usual flair, Cédric Grolet has created a completely new version giving pride of place to cereals, choosing these ingredients for their simplicity and nutritional value.

With the thinnest of pastry layers of pastry and generous garnish, Le Meurice Head Pastry Chef's first creation of 2020 is irresistibly delicious.



« A Wheatsheaf in pâtisserie »

There are as many as ten different bio-cereals in this King Cake – white, red and black quinoa, courge, sesame and sunflower seeds, almonds, roasted buckwheat, white and brown flaxseed – all sourced by Cédric Grolet from specialized growers.

Whether roasted or natural, each grain brings its own aroma, texture and nutritional benefits.

These cereals are incorporated into a light almond cream, scattered generously over a crust of layered slivers of brioche, crowned with gourmet almond frangipane made entirely of cereals.

Le Meurice *Paris*

Dorchester *Collection*

A New Partnership

This year, the Head Pastry Chef of Le Meurice has decided to collaborate with a young artist from Studio Harow, asking him to design the charm and the crown.

As an innovation, this year two collectors' pieces will be available as prizes. In keeping with the spirit of the wheatsheaf King Cake, the crown will be fashioned in the form of a delicate wheatsheaf studded with Swarovski crystals, and the charm will be in the shape of a golden coin.

These unique pieces will be prizes in a competition, to be accessed via the Chef's Instagram account, where the terms and conditions will be explained.



Design studio Harow

Studio Harow ethic combines art and design in its creations. Each piece is initially considered as a work of art and subsequently transformed into a functional object. The designer usually takes his inspiration from historical events (for example the Sputnik chair or the Kheops console) or from urban legends or customs (for example, skull armchairs in fibre-glass). The Studio's philosophy is not to follow a trend but to draw our attention to the beauty of the object. These are unique pieces, created in the ateliers of artisans in France.

<http://www.harow.fr/>

Available from 3 to 12 January 2020 at La Pâtisserie du Meurice par Cédric Grolet

Open from Tuesday to Sunday, from midday onwards.

52 euros for a 6-8-portions King Cake.

or

Served in the restaurant Le Dali.

16 euros a portion.

HR IMAGES :

<https://we.tl/t-tzMx47Sces>

Le Meurice

Paris

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Dorchester Collection

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The current portfolio includes the following hotels (in the order in which they joined the group): The Dorchester, London; The Beverly Hills Hotel, Beverly Hills; Le Meurice, Paris; Hôtel Plaza Athénée, Paris; Principe di Savoia, Milan; Hotel Bel-Air, Los Angeles; Coworth Park, Ascot, UK; 45 Park Lane, London; Hôtel Eden, Rome.

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