

Hôtel Plaza Athénée

Paris

Dorchester Collection

Press Release

June 2018

The Hôtel Plaza Athénée presents its new afternoon tea: a journey through the sugar-sweet world of Angelo Musa

Angelo Musa, a winner of the World Pastry Cup and the *Best Craftsman of France* award, and Alexandre Dufeu, pastry chef at the Hôtel Plaza Athénée, have created a new afternoon tea for La Galerie which is not only delicious, but also tells a story.



After creating many confections at the Plaza Athénée since his arrival in April 2016, Angelo Musa wanted to share a little of his own story with the Hotel's guests. So together with Alexandre Dufeu, he has created an afternoon tea based around him, which is made of sweet treats that have defined him from his childhood to his victory in the World Pastry Cup.

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel-Air, Los Angeles | Dubai (opening 2020)

dorchestercollection.com

Facebook: Hotel Plaza Athenee Twitter: @Plaza_Athenee Instagram: @plaza_athenee #DCmoments

Hôtel Plaza Athénée

Paris

Dorchester *Collection*

The first creation is a reinterpretation of **Tiramisu**, an iconic dessert that serves as a reminder of his Italian roots. He has created a more sophisticated version of it with clear flavours, a distinct coffee taste and light mascarpone cheese complemented by Marsala, a famous Sicilian wine.

The second creation in the afternoon tea is the **Paris-Brest**. For him, it has a special flavour and emotional significance with memories of his childhood, when he chose it and enjoyed its praline flavour with his mother.

The third reference to his life in the afternoon tea is the **almond tuile**. This very classic creation reminds him of the beginning of his career when he served his apprenticeship with Claude Bourguignon in Metz. That was where patisserie became an obvious choice for him; it was where it all began and where Angelo learned the tricks of the trade and the delicate relationship between balance and texture that is now his trademark.

From his years at Oberweis, Angelo remembers one of the simplest of all cakes: **almond cake**. Its distinctive flavour and its melt-in-the-mouth texture, which is brought out by the citrus zest, give it a unique taste, which is augmented by a hint of mirabelle, a liqueur from his native region.

He then developed a passion for competitions and entered over a dozen. **In 2003, the theme for the World Pastry Cup** was “Nature and Butterflies”, with chocolate being a required element. Angelo created **Papilio**, a chocolate mousse and biscuit delicately placed on an almond croustillant, which was the perfect complement to an exotic passion fruit and mango caramel with a pinch of fleur de sel. This balance of flavours earned him the title.



Hôtel Plaza Athénée

Paris

Dorchester Collection

In 2007, he entered the *One of the Best Craftsmen of France* competition. He then put a lot of effort into researching new techniques and ever more demanding aesthetics. He won the title with, among others, his **raspberry coconut lollipop** covered by a dark chocolate shell, whose contrasting flavours create a slightly acid harmony.

The marshmallow roll with *pâte de fruits*, the fruit tart and the vanilla lemon merveille that also sit on the cake stand embody **the spirit of Angelo's current pâtisserie**: a combination of "simple" products and harmonious textures with raw materials of excellent quality!

The **marshmallow roll with pâte de fruits** conveys a more modern image of confectionery. The **fruit tart** evolves by adapting to all seasons. As for the **vanilla lemon merveille**, a flagship dessert in his collection which consists of a sphere of vanilla cream enveloping a light citrus meringue with a lemon confit centre, it is the perfect example of a marriage of textures and successful flavours.

Finally, alongside these other nine creations, Angelo serves up a **trio of "100%"**, the confection that brought him to the Hôtel Plaza Athénée, because it was after tasting this creation that Alain Ducasse contacted Angelo who decided to join the team in April 2016.

This confection, which combines biscuit, crèmeux and mousse, comes in different versions... pistachio, coffee or caramel!

It's a story you can really get your teeth into...



Hôtel Plaza Athénée

Paris

Dorchester Collection

The “Angelo Musa Afternoon Tea” priced at EUR 60 includes:

- Three “100%” Pistachio / Coffee / Caramel
 - One raspberry coconut chocolate lollipop (coconut ganache, raspberry confit)
 - One Tiramisu (praline mocha croustillant, almond mocha sponge cake, coffee praline)
 - One pâte de fruits roll with raspberry and mint marshmallow
 - Three almond tuiles
 - One almond and hazelnut Paris-Brest
 - One almond cake
 - One Papilio (almond croustillant, chocolate biscuit, chocolate crémeux, exotic caramel, chocolate mousse)
 - One lemon merveille (citrus meringue, lemon confit, sponge finger, buttercream)
 - One seasonal tart (strawberry, mint)
- And a hot beverage

"La Galerie Afternoon Tea": EUR 70 with a Rose Royale (Cocktail)

"Plaza Athénée Afternoon Tea" with either a croque-monsieur or a finger sandwich and a hot beverage: EUR 80

CONTACT: 01 53 67 66 00. bargalerieterasse.hpa@dorchestercollection.com

About Angelo Musa:



Born in Nancy in 1970, the pastry chef Angelo Musa graduated from Metz School of Catering. After winning the Cup of France in 2001, he went on to win the World Pastry Cup in 2003. He trained at the Pâtisserie Bourguignon in Metz and then at the Relais Desserts Oberweis in Luxembourg before going to Pascal Caffet's Palais du Chocolat in Troyes. Since 2007, he has held the prestigious title of “One of France's Best Craftsmen”. In March 2008, he created the consultancy firm Papilio Conseil, which enabled him to help Thierry Tessier and Philippe Conticini to set up two Pâtisserie des Rêves shops in the 7th and 16th arrondissements of Paris and to gain the position of Executive Pastry Chef, which he now holds at the Hôtel Plaza Athénée.

Hôtel Plaza Athénée

Paris

Dorchester *Collection*

Key dates in Angelo Musa's career:

1991-1993: Pâtisserie BOURGUIGNON, Metz Relais Dessert OBERWEIS,
1993-1999: Luxembourg
1999-2001: Pascal Caffet's PALAIS DU CHOCOLAT, Troyes

2001: **Winner of the Cup of France**

2001-2002: Relais Dessert OBERWEIS, Luxembourg

January 2003: **Winner of the World Pastry Cup**

This title opened doors for him by giving him the chance to travel and discover different culinary cultures.

November 2003: Winner of the Tholoniai Trophy

October 2007: **France's Best Craftsman (Pastry Chef)**

March 2008: Created a consultancy firm (Papilio Conseil) and set up La Pâtisserie des Rêves for Philippe Conticini in the 7th and 16th arrondissements of Paris.

February 2013: Returned to the Pâtisserie BOURGUIGNON in Metz

April 2016: **Appointed Pastry Chef at the Hôtel Plaza Athénée – Paris**

#

For additional information, please contact:

Hotel Plaza Athénée - Dorchester Collection
Isabelle Maurin
Director of communications
[Email: isabelle.maurin@dorchestercollection.com](mailto:isabelle.maurin@dorchestercollection.com)

Aude Bourgouin
Communications officer
Tel: +33 (0)1 53 67 66 07
[Email: aude.bourgouin@dorchestercollection.com](mailto:aude.bourgouin@dorchestercollection.com)

Note to the editors:

Dorchester Collection

Dorchester Collection features some of the world's greatest hotels located in Europe and the United States. Drawing on its unparalleled experience and skill in acquiring and managing outstanding hotels, Dorchester Collection aims to develop an impeccable hotel portfolio. The goal is to put together a group of the world's greatest hotels by acquiring its properties directly, managing hotels, whether they have been acquired partially or outright, or by running them under a management contract.

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel-Air, Los Angeles | Dubai (opening 2020)

dorchestercollection.com

Facebook: Hotel Plaza Athenee Twitter: @Plaza_Athenee Instagram: @plaza_athenee #DCmoments