

Hôtel Plaza Athénée

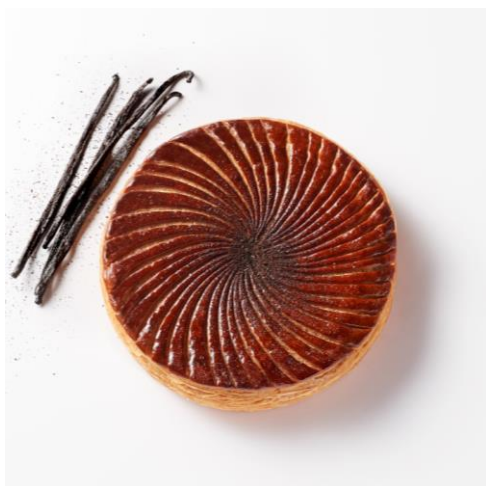
Paris

Dorchester Collection

Press release

November 2018

The sweetness of vanilla for Twelfth Night



Ah, Twelfth Night... that joyful and memory-filled time that we love to share every year! For 2019, **Angelo Musa**, winner of the World Pastry Cup and the “France’s Best Craftsman” award, and **Alexandre Dufeu**, pastry chef at the Hôtel Plaza Athénée, have created a galette that echoes Angelo Musa’s signature dessert: 100% Vanilla!



With its vanilla frangipane cream and Madagascan vanilla caviar, this galette des rois – with perfectly flaky pastry – contains a *fève* (charm) which is a reproduction in miniature of the Hôtel Plaza Athénée’s flagship dessert. It’s a real invitation to come back to La Galerie after Twelfth Night to sample Angelo Musa’s afternoon tea and his signature creation!

Size: serves 6

Price: €50 inclusive of all taxes

Reservations: by email to noel.HPA@dorchestercollection.com or by telephone on 01-53-67-65-97 (from 1 December 2018)

Collection: From 2 to 24 January 2019

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About Angelo Musa:

Born in 1970 in Nancy, pastry chef Angelo Musa graduated from Metz School of Catering. After winning the Cup of France (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, more recently, to gain the position of Executive Pastry Chef which he now holds at the Hôtel Plaza Athénée.

About Alexandre Dufeu:

Originally from Rennes, Alexandre Dufeu began his career at a neighbourhood shop where he gained his CAP. He then joined Les Thermes Marins de Saint-Malo as a demi-chef de partie before coming to the Hôtel Plaza Athénée in 2012. He gradually rose up the ranks with Christophe Michalak and Jean-Marie Hibleot before replacing the latter as pastry chef in November 2015.

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Notes 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.

Dorchester Collection is currently made up of nine hotels: **The Dorchester**, London; **45 Park Lane**, London, **Coworth Park**, Ascot, UK; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Eden**, Rome; **The Beverly Hills Hotel**, Beverly Hills; and **Hotel Bel-Air**, Los Angeles. dorchestercollection.com