

PRESS RELEASE

Hôtel Plaza Athénée reveals new pastries ahead of the festive season



Introducing “The Mount Plaza”

Originating from a creative idea by Jean Imbert, in collaboration with Angelo Musa, Meilleur Ouvrier de France and World Pastry Champion, alongside Elisabeth Hot, Pastry Chef, Hôtel Plaza Athénée reveals its upcoming festive yule log - inviting guests to savour new heights of gastronomy with “The Mount Plaza”.

The chefs at Hôtel Plaza Athénée will delight their guests this festive season, with a dessert that will bring the magic of Christmas to life. Suspended above a forest of chocolate covered trees, a cable car decked out in the hotel’s iconic red awaits to take passengers on a ride to The Mount Plaza.

Each element is hand-made by the hotel's chefs, highlighting their creativity and ingenuity, both in terms of presentation, flavour combinations and textures - ensuring an avalanche of flavours.

Covered in a blanket of snow, "The Mount Plaza" reveals the hotel's new signature pastry – inspired by the Ardèche chestnut. The pastry is made with a chestnut-dotted biscuit base, layered with a rich ganache, and a chestnut-infused mousse to give it a stronger flavour. A mandarin soaked brioche is then inserted within, to bring a fresh element to the yule log.

"The Mount Plaza" yule log is a limited edition, priced at €125 (incl. VAT) and serves eight guests. Logs can be collected from La Galerie at Hôtel Plaza Athénée, from Friday December 22 to Tuesday December 26 included; from 11am to 3pm and from 6pm to 11pm. Orders must be placed at least 72 hours before the desired date. Reservations can be made from Monday December 4, 2023 via their website: https://shop.dorchestercollection.com/plaza-athenee/en_hpa/

The Hazelnut Galette

From January 2, 2024, guests will discover the hotel's new galette created by the pastry chefs, entirely made from hazelnuts.

The reverse puff pastry incorporates a frangipane that blends with the roasted nuts, and is infused with a hazelnut liqueur. The blend of textures is enhanced by a hazelnut biscuit, with a touch of tangerine confit to bring freshness to the galette. A sprinkle of fleur de sel on the crust finishes off this culinary delight.

The Hazelnut Galette is a limited edition, priced at €57 (incl. VAT), and serves four to five guests. The galettes will be available for collection at La Galerie at Hôtel Plaza Athénée from Tuesday January 2, to Tuesday January 23, 2024 included; from 11am to 3pm and from 6pm to 11pm. Orders must be placed at least 72 hours before the desired date. Reservations will be open from Monday December 4, 2023 via their website: https://shop.dorchestercollection.com/plaza-athenee/en_hpa/



About Angelo Musa:

Angelo Musa, executive pastry chef at Hôtel Plaza Athénée, is a highly talented professional, recognised in the industry for having achieved World Pastry Champion in 2003 and “Meilleur Ouvrier de France” in 2007. He is known for pioneering new and innovative techniques in the pastry sector.

Constantly evolving, Musa redefines pastry-making by combining passion and expertise; and creates a seamless blend of textures and unique flavours. In 2019, he was honoured as “Chevalier de l’Ordre des Arts et des Lettres” for his significant contributions to the culinary world.

About Elisabeth Hot:

Born in Paris, Elisabeth Hot's pastry journey began under the mentorship of Pierre Hermé, who welcomed her as an intern, and introduced her to the world of pastries. She further honed her skills at the Ferrandi school, followed by roles as demi-chef de partie, alongside chef Jean-George Klein at the Villa René Lalique, and as the second pastry chef at Brasserie Les Haras in Strasbourg, under the culinary direction of Marc Haerberlin.

With several years of experience under her belt, Elisabeth Hot returned to Pierre Hermé, assuming the role of sous-pastry chef at Hôtel Royal Monceau Raffles in Paris. Her exceptional talent caught the eye of Angelo Musa, who appointed her as pastry chef at Hôtel Plaza Athénée in September 2021.

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Notes to the editor

HÔTEL PLAZA ATHÉNÉE

A spectacular palace perfectly positioned near the Eiffel Tower and the River Seine, on the prestigious chestnut tree-lined avenue Montaigne, Hôtel Plaza Athénée has been the home of Parisian haute couture since 1913.

The classical Parisian and Art Deco hotel embodies the legend of Parisian Fashion, particularly through its historical connections with Christian Dior, and by being the host of a Dior beauty Spa. Offering 154 rooms and 54 suites, including the largest in Paris, incomparable views of the city and culinary delights by Michelin starred Chef Jean Imbert, Hôtel Plaza Athénée continues to offer guests the very best of Paris.

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