



## « THE EASTER MILL » OF CHEVAL BLANC PARIS

Cheval Blanc Paris proposes a rural Easter creation.

The traditional oblong curves of the Easter egg have been transformed into a gourmet windmill with outstretched arms, inspired by one close to the courtyard of the pastry chef, Maxime Frédéric's family farm.

This windmill is an ode to his memories, to the smell of crushed grains, to the delights of bakery and to the richness of the textures and aromas that permeate the harvest season in the countryside.

Cereals are the main creative inspiration for the Cheval Blanc Paris' 'Easter Mill', which has been created using 70% dark chocolate, punctuated with fleur de sel, like a dialogue between a baker and a chocolatier.

This mill is a combination of textures, each telling the story of a farmer's passionate know-how:

- The roof, to be tasted first, can be cracked open to reveal a praline centre with buckwheat caramel, signature flavours of Cheval Blanc Paris' iconic pastries.
- The top floor of the windmill comprises a combination of puffed rice and praline, with a light, almost sparkling structure.

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- Praline and roasted corn complement each other to create a delicious crunch.
- Finally, a mix of spelt, buckwheat and puffed rice, which also adorns the roof, has been used to create the ultra-light first layer, which supports the chocolate and cereal combination and gives the creation its top note.

A mechanism allows the arms of the chocolate windmill to spin, with the turn of a key at the back of the mill, replicating the skill of the traditional miller.

With the 'Easter Mill', Cheval Blanc Paris brings the charm of the countryside and childhood memories to life in edible form.

After the movement, time stops, lulled by the wind.

Then comes the indulgence of Cheval Blanc Paris amidst the fields,  
on the table at Easter, like a child's play.

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« **THE EASTER MILL** »

Serves 6-8

Limited quantities, €135

Pre-order on <https://latelierdescreations.chevalblanc.com/>

Pick-up from March 28<sup>th</sup> to 31<sup>st</sup> 2024

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**PRESS RELEASE**

**CHEVAL BLANC PARIS**

In 2021, the Cheval Blanc collection reveals its urban Maison in the heart of Paris. Overlooking the Seine, just a stone's throw from the Louvre and the Marais, Cheval Blanc Paris breathes new life into La Samaritaine's iconic Art Deco building. Showcasing the French art de vivre and inspired by a bold, contemporary spirit, its 72 keys - 26 rooms and 46 suites - along with its living areas, restaurants and well-being facilities were imagined by architects Edouard François and Peter Marino. Chef Arnaud Donckele orchestrates a culinary symphony at the gastronomic restaurant Plénitude - a three-Michelin-starred restaurant, whilst Pastry Chef Maxime Frédéric oversees the Maison's entire gourmet composition. Completing the culinary offering, the 7th floor is home to a contemporary Parisian brasserie, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. At the heart of the Maison, a curved swimming pool adorned with mosaics is an invitation to a sensory escape. Not forgetting the exclusive Dior Spa Cheval Blanc Paris for a holistic immersion in the world of Maison Dior. Dreamt up for children by sailor Maud Fontenoy, Le Carrousel kids' club celebrates the family spirit and the importance of environmental awareness. Intuitively pre-empting every desire, the Ambassadeurs carefully carve out each detail, each gesture, each personal touch to ensure every stay is an unforgettable one. Cheval Blanc Paris: more than an address, it is a destination.

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