



## “THE ENCHANTED SLEIGH” THE CHEVAL BLANC PARIS FESTIVE LOG

BY MAXIME FRÉDÉRIC

For the festive season, Maxime Frédéric, Pastry Chef of Cheval Blanc Paris, and his team have created a yule log inspired by their childhood memories: a chocolate sleigh gliding through the snow, guided by a horse ready to grace every festive table.

Titled "The Enchanted Sleigh," this festive creation is composed of several elements:

The horse, crafted from 75% dark chocolate, leaps into the air, ready to soar through the imaginations of young and old alike.

Behind it, the sleigh, also made of dark chocolate, glides gracefully in its path. Its sides are embellished with intricate floral curves, a nod to the Art Nouveau architecture of the iconic Cheval Blanc Paris building.

At the heart of the sleigh, the pastry chefs have placed a comforting quilted cushion: a vanilla rice pudding entremet encased in almond whipped ganache, delicately topped with mandarin compote and orange caramel. This refined creation, blending creamy and crunchy textures, holds a vanilla biscuit within. It pays homage to Maxime Frédéric's childhood, who holds a cherished memory of the teurgoule, a slow-baked specialty from Normandy flavoured with cinnamon and traditionally prepared in a terrine.

Beneath the sleigh and the horse, chocolate and rice are artfully fused into a filled cloud, its crisp texture evoking the crunch of soft, freshly fallen snow.

This festive log blends sweetness and wonder, with flavours that harmonise beautifully for a gustatory journey that elevates that ascends beyond the clouds, straight to Cheval Blanc Paris.

PRESS RELEASE

**“THE ENCHANTED SLEIGH”**

Serves 5-6, €220, limited quantities

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

Pick-up from December 20 to 25, 2024

at Cheval Blanc Paris - 8 quai du Louvre, 75001 Paris

**CHEVAL BLANC PARIS**

In 2021, the Cheval Blanc collection revealed 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 a stone's throw away. 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 7<sup>th</sup> floor is home to a contemporary Parisian brasserie awarded one MICHELIN star, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. Hakuba, the new Japanese restaurant, is unveiled on the ground floor. 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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