



## Christmas Pearls at the Café de la Paix



Sophie de Bernardi, the Café de la Paix's pastry chef since two years has imagined a Christmas creation reminiscent of her childhood.

Hailing from the Alsace region, the 29-year-old is paying tribute to her grandmother this Christmas season by choosing to work with wild rose or 'églantine'. A berry, rich in vitamin C, picked in Alsace since the Middle Ages, it has an inimitable taste – both suave and citric, and is usually enjoyed as jam.

When Sophie was younger, she would go to pick wild roses in Spring-time, when they bloomed, for her grandmother to turn into fragrant herbal tea. A remedy to cure all winter's ills, this citrusy flavoured flower, with a hint of tannin, is still used in gourmet kitchens today.

For our pastry chef, each of her concepts must be ethereal as well as fun. Taking a step towards adulthood, now making her own gifts, Sophie tinkers with the concept of Christmas baubles, themselves also full of surprises: when the first domes disappear, it's time to discover a chocolate biscuit, with a chocolate Goji or wolf berry crisp below.

The globes on the other hand hide a delicate vanilla mousse with wild rose, as well as a sponge cake soaked in vanilla syrup. They are then swathed in a fine robe of Ruby chocolate (naturally pink chocolate thanks to its bean).

This sparkling surprise is the perfect treat to enjoy with a classic coffee: entertainment and delight all wrapped in one.



**Information & Reservations:**

Café de la Paix - 5, place de l'Opéra - 75009 Paris

75€ for 6 people

The Christmas yule log is available at the restaurant or to takeaway (order 48 hours in advance) from December 16 to 25.

01.40.07.31.72. / [cafedelapaixparis@ihg.com](mailto:cafedelapaixparis@ihg.com)