Beat: Lifestyle

FESTIVE CREATIONS BETWEEN TRADITION & AUDACITY AT HOTEL THE PENINSULA PARIS

BY CHEFS DAVID BIZET & ANNE CORUBLE

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USPA NEWS - As the Festive Season approaches, Pastry Chef Anne Coruble unveils her New Creation: "Joyau des Pins," a Spectacular Log composed of Thirteen Successive Layers, a Refined Nod to the Thirteen Christmas Desserts, a Provençal Tradition dating back to the 17th Century.

As the Festive Season approaches, Pastry Chef Anne Coruble unveils her New Creation: "Joyau des Pins," a Spectacular Log composed of Thirteen Successive Layers, a Refined Nod to the Thirteen Christmas Desserts, a Provençal Tradition dating back to the 17th Century.

Sculpted like a Souvenir of a Walk in the Forest, this Creation is as much to be admired as it is to be savored, offering a Gustatory Journey to the Heart of Winter.
A Creation Inspired by the Magic of Winter.

Born from a Pine Cone picked in the Heart of the Forest, "Joyau des Pins" embodies the Beauty of Winter Undergrowth and the Magic of December, when Nature is adorned with Silence and Light. As is often the Case in her Creations, Anne Coruble likes to capture the Discreet Beauty of Things: Foliage, Winter Light, Bark... To transform them into Pastry Emotion.

Here, the Pine Cone evokes the First Ornaments hanging from the Branches of the Fir Tree, the Attentive Gestures that precede Christmas Eve, and the Childhood that thrills in the Heart of December. In this Log, it becomes a Living Form, placed in the Center of the Table like a Discreet Homage to Nature and the Imagination of Winter Childhood.

- The Thirteen Layers of Winter Log

Divided into Two Parts, it reveals itself as a Truly Gourmet Composition. The Upper Part, worked in Precise and Regular Reliefs, celebrates the Art of Piping with Meticulous Elegance. Each Scale, carefully placed, invites Tasting in a Delicate Ballet, recalling the Repeated and Passionate Gestures of the Pastry Chef. In counterpoint, the Base is revealed as a Secret Tablet, to be broken and shared, offering an Explosion of Flavors to be distributed generously among Guests, in a Moment of Complicity and Shared Pleasure.

At the Heart of this Creation, 13 Successive Layers intertwine in a Symphony of Rich and Contrasting Textures. This Nod to the 13 Christmas Desserts, a Provençal Tradition rooted since the 17th Century, symbolizes Generosity and Sharing, Values dear to this Festive Season.

Anne Coruble infuses this Log with the Deep, enveloping Scents of the Forest: Wood, Rice, Pine, and Honey Blend together in a Flavor Palette that is at once Sweet, Woody, Milky, and Resinous.

1. 60% Peruvian Milk Chocolate Shell
2. Cedarwood Toasted Rice Mousse
3. Pine Nut Praline
4. Dulce de Leche with Pine Honeydew
5. Rice Pudding
6. Pine Nut Spread
7. Japanese Biscuit
8. Sticky Rice Cream
9. Reconstituted Barbecued Pine Nut Shortbread
10. 65% Peruvian Dark Chocolate Shell
11. Semi-Salted Vanilla Caramel

12. Pine Nut Praline
13. Crispy Puffed Rice with Pine Nuts and Shortbread

Each Element creates a Gourmet Picture that evokes Winter Landscapes, between Undergrowth, Mountain Chalets, the Scent of Resinous Trees, and Childhood Sweets, for a Christmas Rich in Emotions and Delights.

Created to amaze, move, and bring People together, "Joyau des Pins" is a Vibrant Hymn to the Season and its Gourmet Pleasures. At Christmas, the Forest invites itself to the Table... and is to be savored.

- Additional information:
* The "Joyau des Pins" Yule Log
* Price: €105 for 6 people
* Pre-order from Sunday, December 1st (required at least 72 hours in advance)
* On-site pick-up:
* From Wednesday, December 17th to Wednesday, December 31st, 2025
* At the restaurant Le Lobby, 19 avenue Kléber 75116 Paris

Anne Coruble, Pastry Chef of the Peninsula Paris, Presents Her King Cake "Jewel of the Kings".
On the Occasion of Epiphany, The Peninsula Paris unveils an Exceptional Creation, both Faithful to the Spirit of Tradition and Delicately Reinvented.

Designed to be shared between Eight Guests, the Joyau des Rois Galette stands out for its Elegant and Unique Shape. Its Roundness is enhanced by Delicate Curved Twists, a Modern and Subtle Nod to the more Conventional Striping of a Classic Galette. The Flaky Viennese Pastry, both Crispy on the Outside and Soft in the Center, reveals a Light and Airy Texture that invites you to enjoy it.

Inside lies a Generous Frangipane where Toasted Almonds meet the Sweetness of Fresh Almonds. This Subtle Combination is enhanced by Notes of Orange Blossom, which bring a Delicately Fragrant Touch, evocative of Southern Confectionery. The Whole creates a Gourmet Score with Flavors that are both Comforting and Luminous, capable of seducing the most Refined Palates.

And like any Galette worthy of the Name, "Joyau des Rois" conceals a Treasure in its Heart: a Unique Bean, designed as an Invitation to travel... Whoever discovers it will hold in their Hands the Symbol of a Departure towards New Horizons.

With this Creation, Le Peninsula Paris magnifies the Art of French Indulgence and offers much more than a Galette: a True sharing Experience, where Textures, Flavors, and Aromas unite to offer a Festive Moment imbued with Elegance and Generosity.

- Additional Information:
* Galette des Rois "Joyau des Rois" (King Cake)
* Price: €80 - for 8 People
* Pre-order available from December 1 (required 72 Hours in advance)
* Pick up at Le Lobby Restaurant
* From Friday, January 2 to Saturday, January 31, 2026
* At Le Lobby Restaurant, 19 avenue Kléber 75116 Paris

- L'Heure Du Thé De Noël (Christmas Tea Time):
* Givré Cinamon Roll, Canelle Cassia (Frosted Cinnamon Roll, Cassia Cinnamon)
* Mochi Pignon de Pin, Riz et Yaourt (Pine Nut, Rice and Yogurt Mochi)
* Tarte Citron Meringuée (Lemon Meringue Pie)
* Fleur de Nonette aux Epices, Marmelade d'Orange (Nonette Flower with Spices, Orange Marmalade)
* Tablette Marbrée, Praliné Spéculos (Marble Tablet, Speculos Praline)

ANNE CORUBLE Voted PASTRY CHEF OF THE YEAR 2024 By LA LISTE
A brilliant career, marked by great successes and accomplishments

A Native of Normandy, Anne Coruble joined the Peninsula Paris Team in 2019 as Second in Charge of Pastry Design. Deploying her Talents alongside Executive Chef David Bizet, with whom she shares a Creative Bond, she was appointed Pastry Chef of the Palace

on Avenue Kléber on March 1, 2022.

Since her Arrival at the Peninsula Paris, Anne Coruble continues to surprise. Each year, awards and honors confirm the Obvious Talent of this Young Chef.
* In 2021, she was the Winner of the Passion Dessert Selection in the Prestigious Michelin Guide, a Distinction highlighting Young Talents in the World of Pastry, an Important Recognition attesting to her Abilities.
*In 2022, she won the Lebey Guide's Gastronomic Excellence Award for Best Dessert, thanks to her Creation: Glazed Grilled Tahitian Vanilla and Caramelized Tobacco Leaf.
* Anne Coruble was once again honored by the La Liste Guide and won the Title of Pastry Chef of the Year 2024, recognizing her Commitment, her Boldness, and her Ability to reinvent Herself and uphold the Values ??of French Gastronomy.

Attached to the Nature that surrounds us, Anne Coruble strives to select Local, Short-Circuit Products and is keen to respect Seasonality. She is committed to supporting Producers from her Native Normandy (PDO Raw Cream, Honey from the Perche Region; Organic Cider, etc.), without neglecting the Terroir of other Beautiful Regions of France.

"It is Essential Today to take into account the Various Environmental Issues in our Professions: using Local Products, Seasonal Products, Fresh Foods, and Recycled and Recyclable Materials in order to reduce our Ecological Footprint as much as possible," commits the Young Pastry Chef. For the Famous Christmas Tea Time available throughout the Month of December at Le Lobby Restaurant, Anne Coruble will showcase Seasonal Products such as Chestnuts, Citrus Fruits, and Chocolate, while Sweet and Savory Delicacies will be reinvented to provide Guests with a Delicious Moment of Sharing and Conviviality.

Source: Pastry Chef Anne Coruble unveils her New Creation: "Joyau des Pins," a Spectacular Log composed of Thirteen Successive Layers, a Refined Nod to the Thirteen Christmas Desserts, a Provençal Tradition dating back to the 17th Century.
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