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## FOUR SEASONS HOTEL GEORGE V, PARIS UNVEILS THIS YEAR'S SIGNATURE KING CAKE, A STUNNING MASTERPIECE OF FLAVOUR AND ELEGANCE

Blending the traditional elements of a King Cake with the refined flavours of a Mont Blanc dessert, this culinary masterpiece promises to delight gourmets

October 21, 2024, Paris, France

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To celebrate the Epiphany, Pastry Chef [Michaël Bartocetti](#) and Head Baker [Guillaume Cabrol](#) have united their talents to craft an exquisite *Galette des Rois* (King Cake). This year's creation blends traditional elements of a King Cake with the refined flavours and textures of France's iconic Mont Blanc dessert, elevating this classic cake into something truly extraordinary.

Serving as a subtle nod to the close ties that have bound the two chefs over the course of the years, this King Cake draws inspiration from the flavours of France's famous Mont-Blanc dessert. Chef Cabrol admits the famed dessert didn't once count among his favourites, although it won over his heart thanks to Chef Bartocetti's creativity.

With the assistance of their teams, the two chefs have created a cake with a golden, caramelised finish, adorned with puff pastry elegantly crafted in a spiral design. Made from a deliciously buttery croissant dough, it has a comforting, crunchy texture that is bound to delight sweet tooths.

At the heart of the creation is a traditional almond frangipane, perfectly complemented by the subtle richness of chestnuts, with each bite unveiling warm and indulgent flavours. Chefs Bartocetti and Cabrol have enhanced their creation with blackcurrant confit, adding vibrant fruity notes and tangy aromas.

Hidden within each creation is a delicate lucky charm – a porcelain bean painstakingly hand-crafted by artist Olivia Pellerin. Each piece in this collection is unique, guaranteed to delight the luckiest of gourmets.

This year's King Cake is available to pre-order and collect from [Four Seasons Hotel George V, Paris](#) starting from December 26, 2024. Serving eight people, the cake is priced at EUR 75.

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