



## **Monte-Carlo Société des Bains de Mer pastry chefs re-invent the *Pavlova***



Artistic creations celebrating culture and “art de vivre” are the main emphasis during the Russian Year in Monaco. Monte-Carlo Société des Bains de Mer has challenged its chefs in a competition that was held on Thursday April 2<sup>nd</sup> 2015, at Salon Bellevue in the Café de Paris. On this occasion, eight pastry chefs from the Group reinterpreted the « Pavlova », a traditional dessert created in the 1930s as a tribute to the famous Prima Ballerina Anna Matveïevna Pavlova, who became a legend after her performance of « The Dying Swan».

Before a jury of 10 people reuniting Monegasque key figures, including His Excellency Henri Fissore, Ambassador attached to the Ministry of State, members of the group’s management and journalists, the pastry chefs submitted their interpretation of the «Pavlova ». The event was the perfect opportunity to demonstrate the excellence and expertise of Monte-Carlo Société des Bains de Mer establishments. The jury judged the creations according to five criteria: appearance and aesthetics, olfactory, flavour and texture balance, staging, and finally technical conditions. The choice was

difficult; the talented pastry chefs brilliantly demonstrated their art, with unique creations recalling the grace and purity of the Russian Prima Ballerina.

It is Nicolas Baygourri, head pastry chef at Hôtel Hermitage Monte-Carlo who most delighted the judges: « *Everything was spot on: delicate, aesthetic, light and harmonious!*» « *Symbolic of Russian-Monegasque friendship* », « *The Pavlova was evocative of Russia by its colours and architecture* » « *A perfect balance between freshness and colour blend* ».



Levistamar

From left to right: Pascal Camia, Hôtel Hermitage General Manager, Nicolas Baygourri, winning pastry chef and Luca Allegri, Director of Hotel Operations



Pavlova created by Pastry Chef Nicolas Baygourri

The Ballets Russes draw a hyphen between Anna Pavlova and Monte-Carlo. Nicolas Baygourri was inspired by her interpretation of “The Dying Swan”. The aesthetics of his Pavlova recall Orthodox churches architectural style and the decoration of the plate illustrates the association of Monaco and Russian colours. A Pavlova, consisting of a white chocolate structure revealing an almond biscuit, red fruits, an Opalys Tonka Chantilly and a raw-cooked strawberry confit. The lime-flavoured meringue, which covers the shell, covers a pure strawberry sorbet.

He wins a dinner at the Blue Bay, Monte-Carlo Bay Hotel & Resort gastronomic restaurant, newly awarded a Michelin Star. Starting from April 9<sup>th</sup>, his *signature Pavlova* will be added to the menus of all the restaurants of Monte-Carlo Société des Bains de Mer until the end of 2015.

#### The Jury:

- His Excellency Henri Fissore, Ambassador attached to the Ministry of State
  - Mrs Natalia Marzoeva, Organiser of the Seasons of Russian Gastronomy in Monaco
  - Mr Alain Angenost, Gastronomy Blogger (LesPiedsdanslePlat.fr)
  - Mr François Baille, Journalist - Nice Matin
  - Mrs Alesya Churakova, Journalist - RUS Monaco magazine
  - Mrs Irina Saldo, Russian Bloggeur - luxaddicted.com by ISA
- And for the Monte-Carlo Société des Bains de Mer Group:
- Mr Luca Allegri, Director of Hotel Operations
  - Mr Axel Hoppenot, Marketing and Sales Director
  - Mr Laurent Beaulieu, Strategic Marketing & Communication Deputy Director
  - Mr Eric Bessone, Head of the press department

#### Participants:

- Cédric Desideri representing the Thermes Marins Monte-Carlo ;
- Olivier Berger and Mathieu Louis representing the Hôtel de Paris Monte-Carlo ;
- Cyril Natta representing La Brasserie du Café de Paris Monte-Carlo;
- Marc Payeur and Félix Messika, pastry commis representing the Monte-Carlo Bay Hotel & Resort;
- Patrick Veber representing the Monte-Carlo Beach ;
- Nicolas Baygourri representing Hôtel Hermitage Monte-Carlo ;
- Denis Barberis representing the Buddha Bar Monte-Carlo ;
- Alain Campanella representing External Operations.

#### **About Monte-Carlo Société des Bains de Mer**

Monte-Carlo Société des Bains de Mer offers a once in a lifetime experience, reuniting luxury, wellness or gastronomy and proposes to its clientele a resort unique in the world : 4 casinos including the mythical Casino de Monte-Carlo, 4 hotels (Hôtel de Paris, Hôtel Hermitage, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), and 33 restaurants, 4 of them gathering 6 stars in the prestigious Michelin Guide. Hot spot for nightlife, Monte-Carlo Société des Bains de Mer owns a range of bars and concert halls. Discovering talents and supporting artistic creations, the group organises music evenings with a bold programme during the Monte-Carlo Sporting Summer Festival, the Monte-Carlo Jazz Festival, at the Rascasse or at the Buddha Bar. For more than 40 years, Jimmy'z has been one of the most prestigious nightclubs in Europe.

**#mymontecarlo**



Monte-Carlo Société des Bains de Mer has created the hash tag #mymontecarlo to enable guests to share special moments spent in the resort. A selection of photos is posted every day under this hash tag, which gathers together Monte-Carlo's many fans. Use every day, without restraint!

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