



CHATEAU SAINT-MARTIN & SPA  
COTE D'AZUR – VENCE – FRENCH RIVIERA

## Malo Le Cras puts his name to the new gourmet dessert menu at the Château Saint-Martin & Spa

Vence, March 2021

*This year's summer season at the Château Saint-Martin & Spa will be marked by the arrival of a brand-new Head Pastry Chef, Malo Le Cras.*

The young 27-year-old pastry chef has been appointed to work at two Oetker Collection palaces - the *Château Saint-Martin & Spa* in Vence for the summer season, and *L'Apogée Courchevel* in the winter. Malo Le Cras' interest in pastry was first sparked as a child, baking in the kitchen alongside his mother. It was at the age of 15, however, that the flame was truly lit when he headed to Éric Jubin's chocolate and pastry shop at Pont-Aven, in the Finistère, for his school work experience placement. That experience inspired him to sign up for a vocational training course at the *Lycée Le Paraclet*, in Quimper, where he obtained his Vocational Baccalaureate in Baking and Pastry in 2012. His passion for pastry was then further fuelled on joining the *Hôtel de La Pointe* at Cap Coz in Fouesnant, in the Finistère, as a trainee commis pastry chef. The teamwork, pressure, exacting standards and creativity so crucial in this profession nourished his appetite for hard work.

In 2013, Malo Le Cras made the decision to leave his native Brittany behind him, heading to Paris to join Alain Ducasse's restaurant, *Rech*, as a trainee pastry chef, where he earned his Restaurant Desserts Diploma. Ever hungry for a challenge, he entered the French Desserts Championships, walking away with 1st prize in the junior category for the Ile-de-France region. He pursued his training and career working for numerous different establishments, including the *Terre Blanche Hôtel Spa Golf Resort* in Tourrettes, in the Var, and the *Hostellerie de la Pointe Saint-Mathieu* at Plougonvelin, in the Finistère, with its single-starred Michelin restaurant. He joined Oetker Collection for the 2013-2014 season for the opening of *L'Apogée Courchevel*, then went on to work at the *Eden Rock-St Barths* on the island of Saint-Barthélemy in 2016, and more recently the *Château Saint-Martin & Spa*, where he was appointed Sous Pastry Chef in 2018.

*"What I love about pastry is its ability to give people pleasure and introduce them to new taste sensations. I love the creative side, the textures, smells and flavours. But what I love more than anything is sharing my passion with others."*

Having always had a passion for travel and culture, in November 2018 Malo Le Cras decided to head off on a solo trip exploring South East Asia, extending his trip by six months by obtaining a Working Holiday Visa in Taiwan, where he ran pastry classes. As a fan of Asia's omnipresent Street Food, he then decided to set himself a new challenge - that of introducing the local population to Breton crêpes, one of his region's specialities. He got his business off the ground by purchasing an electric tricycle, which he kitted out to produce crêpes on-the-go. It proved to be a resounding success, and one of which he is extremely proud. The trip as a whole opened his eyes to another culture, giving him the opportunity to make some amazing connections and above all filling his head with unique and unforgettable memories.

Now back in France, he has started 2021 by joining *Château Saint-Martin & Spa* as Head Pastry Chef for the iconic Oetker Collection establishment: *"I'm both delighted and honoured to be joining the Château Saint-Martin & Spa team this season. It is a Collection underpinned by values that I truly admire, such as authenticity, creativity and family. I'm really looking forward to having the opportunity to share my creations with guests and spark emotion and pleasure through my pastries."*

At the *Château Saint-Martin & Spa*, Malo Le Cras will be adding his signature touch to the dessert menus right across the establishment, including at the one Michelin-starred *Le Saint-Martin* restaurant, the summer restaurant, *L'Oliveraie*, and the venue's bar, *Le Rossini*. He will also be responsible for the sweet breakfast and Room Service menus.

Jean-Luc Lefrançois, Executive Chef at both the *Château Saint-Martin & Spa* and *L'Apogée Courchevel*, is thrilled to be welcoming Le Cras onto his team: *"Malo is a young and indulgent Head Pastry Chef with an appetite for discovery and travel. Discrete yet passionate, he draws on his wide-ranging experiences to showcase a high degree of creativity that knows no bounds."*

An array of subtly indulgent surprises await guests at the *Château Saint-Martin & Spa* this summer.

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## Le Chocolat

*Le Saint-Martin restaurant*



## Lemon Meringue Tart

*L'Oliveraie restaurant*



As a preview taster of what is to come, Malo Le Cras is delighted to share the recipes for two desserts set to feature on the menu at the establishment's two restaurants, *Le Saint-Martin* and *L'Oliveraie*.

### Le Chocolat

*Le Saint-Martin restaurant*

#### Milky Chocolate Siphon

75g Kidava 50% chocolate  
22cl cream  
3cl semi-skimmed milk

Bring the milk and cream to the boil and pour over the chocolate, whisking vigorously. Pour into the siphon and inject gas once. Set aside in the fridge.

#### Deconstructed crumble

30g butter  
30g ground hazelnuts  
30g sugar  
30g flour  
60g cocoa butter  
5g mixed spice  
20g maple syrup

Using the flat beater attachment, mix the first four ingredients into a crumbly dough. Bake on a silicon mat at 165°C. Melt together the cocoa butter, maple syrup and spices, and coat the crumble in the mixture. Set aside in the fridge.

#### Salted butter caramel

80g sugar  
10cl cream  
40g lightly salted butter

Make a dry caramel then deglaze with the hot cream. Dice the lightly salted butter and add to the caramel. Stir well and set aside in the fridge.

#### Chocolate garnish

100g Caraïbe 66% chocolate

Temper the chocolate and spread thinly over an acetate sheet. Once the chocolate has set, break into irregular shards.

#### Dressing

Lightly sprinkle crumble over the base of the plate. Add the salted butter caramel in the centre, then use the siphon to cover everything with milky chocolate mousse.

Arrange shards of chocolate on top of the mousse.

### Lemon Meringue Tart

*L'Oliveraie restaurant*

#### Sweet pastry

500g strong white flour  
185g icing sugar  
60g ground almonds  
2g salt  
1 vanilla pod  
300g butter  
113g egg

Cream together the butter, icing sugar, ground almonds, salt and vanilla. Once the mixture is nice and smooth, gradually stir in the eggs, followed by the flour, taking care not to over mix. Roll out to a thickness of 1.5 mm ready to line the tart cases.

#### Almond cream

250g butter  
250g sugar  
250g ground almonds  
250g egg  
50g flour  
1 vanilla pod

Cream together the butter, sugar, vanilla and ground almonds. Add the eggs one by one, followed by the flour.

#### Lemon cream

100g lime juice  
100g lemon juice  
125g sugar  
150g butter  
1g gelatin  
200ml egg

Beat all the ingredients together until pale and fluffy then cook over a bain marie or a gentle heat until the mixture begins to simmer. Add the softened gelatin. Next, add the butter at 40°C and mix well.

#### Italian Meringue

100g egg whites  
200g sugar  
50g water  
1 lime, zest only

Make a sugar syrup and heat to 121°C. When the syrup is boiling, whisk up the egg whites. Continue whisking at a slow speed whilst gradually pouring the sugar syrup onto the egg whites. Add the lime zest and continue whisking at moderate speed until the mixture has cooled.

#### Dressing

Line the tart cases with the pastry and bake for 10 minutes at 165°C. Using a piping bag, fill each tart case to one third full with almond cream and return to the oven for a further 8 minutes. Once cool, fill the tarts with the lemon cream and top with the Italian meringue. Garnish with a sprinkling of dried marigold petals.



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PARIS



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COTE D'AZUR - VENCE - FRENCH RIVIERA



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