Beat: Lifestyle

Opening of CAFE POUCHKINE MADELEINE in PARIS (France)

Like A Russian Aristocrat s Home

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USPA NEWS - Andrei Dellos, the Owner of Moscow´s Cafe Pushkin, has taken his Famous Restaurant West, setting up new Flagship Restaurant "Café Pouchkine Madeleine" in the French Capital (with stunning views of the Madeleine church.)...

Andrei Dellos, the Owner of Moscow´s Cafe Pushkin, has taken his Famous Restaurant West, setting up new Flagship Restaurant "Café Pouchkine Madeleine" in the French Capital (with stunning views of the Madeleine church and near by Champs Elysees and Louvre). Restaurateur Andrei Dellos tried on a Variety of Careers before finding the one that made his Name. Born in Moscow to a French Father and Russian Mother, he studied Art and Engineering, completed U.N. Interpreters´ School and tried to make it as an Artist in Paris.

Cafe Pouchkine is not only a Restaurant but also a Patisserie, so Parisians and Tourists will be able to sample Treats. This is the first Port of call for anyone who wants to experience Quality Russian Food. Russian Culture has a long History. Russia can claim a long Tradition of Dividend in many Aspects of the Arts, especially when it comes to Literature and Philosophy, Classical Music and Ballet, Architecture and Painting, Cinema and Animation and Politics, which all had considerable Influence on World Culture.

Russian Cuisine is a Collection of the Different Cooking Traditions of the Russian People. The Cuisine is diverse, with Northern European, Central European, Central Asian, Siberian, East Asian and Middle Eastern influences as Russia is by Area the Largest Country in the world. Russian Cuisine derives its Varied Character from the Vast and Multi-cultural Expanse of Russia. Russia's Great Expansions of Culture, Influence, and Interest during the 16th““18th Centuries brought more Refined Foods and Culinary Techniques, as well as one of the Most Refined Food Countries in the World.

Kulich or Koulitch is a kind of Easter Bread that is Traditional in the Orthodox Christian Faith and is eaten in Countries like Russia, Belarus, Ukraine, Bulgaria, Romania, Georgia, Macedonia, Moldova and Serbia. Traditionally after the Easter Service, the kulich, which has been put into a Basket and decorated with Colorful Flowers, is blessed by the Priest. Blessed Kulich is eaten before Breakfast each day. Any leftover Kulich that is not blessed is eaten with Paskha for Dessert. Kulich is baked in tall, cylindrical Tins. When cooled, kulich is decorated with White Icing and Colorful Flowers. Historically, it was often served with Cheese Paska bearing the symbol XB (from the traditional Easter greeting of Ð¥Ñ€Ð¸Ñ‚Ð¾Ñ Ð²Ð¾Ñ€Ñ€ÐµÑ‰Ðµ, "Christ is Risen"). Kulich is only eaten between Easter and Pentecost. The Recipe for kulich is similar to that of Italian Panettone.

Tea is by far the most common Drink in almost all parts of Russia. First introduced from China in the 17th Century, its Popularity has since spread throughout the Country. Black Tea has always been the Dominant Variety, but after the Russian Acquisition of Central Asia, awareness of and interest in Green Tea began to increase slowly. Today Russia remains one of the Largest Tea Consumers in the World. Russian Caravan is perhaps the most well-known type of Russian Tea around the World. Coffee is also popular but has never caught up to Tea in popularity. Peter the Great is credited with introducing Coffee to Russia, with the Drink becoming steadily more pervasive since that Time. Coffee is commonly made either using the Turkish or common European Methods.

Today, Andrei Dellos puts the Skills he honed as an Artist and Interpreter to use at his Legendary Eateries, including Moscow´s Café Pushkin, named on behalf of Russia´s Greatest Poet Alexander Pushkin. In France, it was a completely Different Game. France is a Confectionery Country and it seems that his decision to locate in Paris was a serious Provocation. Café Pouchkine Madeleine is a spin off of the same Name Pastry Shop in Moscow "Pushkin". It sells Russian Cakes such as "Medovick" (Honey Cake) or French Pastries inspired by Russia such as éclair with vanilla...

Source : Café Pouchkine Madeleine @ 16 Place de la Madeleine (Paris-France).

Ruby BIRD
http://www.portfolio.uspa24.com/
Yasmina BEDDOU
http://www.yasmina-beddou.uspa24.com/

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Editorial program service of General News Agency:
UPA United Press Agency LTD
483 Green Lanes
UK, London N13NV 4BS
contact (at) unitedpressagency.com
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