

For Immediate Release

The Okura Tokyo  
A pastry to celebrate the New Year  
**Galette des Rois**

TOKYO, JAPAN, December 1, 2020 - Hotel Okura Tokyo Co., Ltd. announced today that it will be offering for sale its customary New Year Galette des Rois. This simple traditional pastry, much loved in France, will be made by The Okura Tokyo's patisserie team using the finest ingredients. Served at a New Year gathering, or as a gift, it is an item eminently suited to the season in which we pray for happiness in the coming year.



Kazufumi Nakamura, Chef Pâtissier of The Okura Tokyo, commented,  
*“There are two methods of making puff pastry; by folding the butter inside the pastry, or conversely by folding the pastry inside the butter. At The Okura Tokyo, we make our Galette des Rois using the latter method, known as ‘feuilletage inversé’. This produces a crisp, flaky texture that melds perfectly with the almond crème sandwiched within, and also produces a more beautiful colour when baked.”*

What is Galette des Rois?

Galette des Rois is a confection eaten on the 6<sup>th</sup> January (the Feast of the Epiphany), the day on which the Three Kings/Wise Men are said to have visited the Christ Child following the birth of Christ. The name translates literally as “Kings’ Cake”; the kings referred to here are the Three Wise Men. An extremely simple item, being just almond crème sandwiched between two circles of puff pastry and baked, its very simplicity means that the excellence of the ingredients used, together with the skill and individuality of the craftsman, are everything. Another unique feature of this pastry is that hidden inside each one is a small porcelain charm, called a fève.

How to enjoy Galette des Rois

A Galette des Rois is meant to be cut up and shared between all the people present. The person who receives the slice containing the fève receives the blessing of all those present and is declared the King or Queen of the day. The youngest person in the group, without watching, tells the person cutting the cake who is to be given each slice as it is cut. In recent years single-serving Galette des Rois have appeared on the market, but in view of the tradition, it is also not unusual to see a Galette des Rois as large as 30 cm across. In France, Galette des Rois are sold in all bakeries and patisseries throughout January, not only at Epiphany, and they are bought and enjoyed many times during the month, whenever people gather. The original fèves contained in the Galettes of well-known shops always become a hot topic, and there are people who collect antique fèves.

\*At The Okura Tokyo, a single almond is placed inside to represent the fève, and a porcelain fève is included inside the box, together with a crown.

### The surface pattern

While the composition of a Galette des Rois is quite simple, the top surface is always marked with a pattern, known as rayée. The tip of a petit knife is used to carefully cut each mark in the thin, soft pastry top, and the delicacy of the angles and pressure applied is the mark of the skilled craftsman. Some bakers create their own patterns, but even today the majority use a traditional pattern - spiral, leaf, feather, and lattice - each of which is said to have a special meaning - vitality, glory, victory, etc. The Okura Tokyo Galette des Rois has a pattern of the overlapping laurel leaves, representing glory.



### A pastry to celebrate the New Year Galette des Rois

Period : January 1-31, 2021

Place : Delicatessen Chef's Garden  
The Okura Prestige Tower 5F  
TEL : +81(3)3505-6072

Price : Galette des Rois (14.5 cm) ¥3,000

- \* Tax will be added to the prices.
- \* Reservation acceptable advanced 3 days.

#### The Okura Tokyo

The Okura Tokyo, the new flagship hotel of Hotel Okura Co., Ltd, opened its doors to the public in September 12, 2019 under the concept of tradition and innovation. Offering a unique and enchanting experience for its guests and visitors, the hotel is the highest-branded property of Hotel Okura group. It reprises the famed traditional Japanese beauty of the former Hotel Okura Tokyo, which opened its doors in 1962, as well as its cherished simplicity and elegance, to offer a new combination of “Traditional Luxury – The Okura Heritage” and “Contemporary Luxury – The Okura Prestige.” About half of the hotel grounds—1.3 hectares—is covered with lush gardens and greenery, allowing guests to view and enjoy the changing scenery during the four seasons. The Okura Museum of Art, Japan’s first privately operated art museum, is also located on the hotel grounds.

Address : 2-10-4 Toranomom, Minato-ku, Tokyo

TEL : +81 (3) 3582-0111

Website : <https://theokuratokyo.jp/en/>

#### ■ Delicatessen Chef's Garden The Okura Prestige Tower 5F

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Business hours : 9:00 - 20:00

<Bread> from 10:00 / <Pastries> from 11:00 / <Delicatessen> from 11:30

TEL : +81(3)3505-6072

[https://theokuratokyo.jp/dining/list/chefs\\_garden/](https://theokuratokyo.jp/dining/list/chefs_garden/)



#### ■ For inquiries about The Okura Tokyo, please contact The Okura Tokyo /PR

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Hiroaki Matsumoto / Kazuko Oguri TEL : +81(3)3224-6731 E-mail : [pr@tokyo.hotelokura.co.jp](mailto:pr@tokyo.hotelokura.co.jp)

#### ■ For inquiries about this press release, please contact Vision A

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Mari Ichikawa TEL : +81(3)5776-2644 E-mail : [mari@vision-a.com](mailto:mari@vision-a.com)