

Regent

BERLIN

THE SWEET CHARLOTTE

A royal dessert at Charlotte & Fritz

BERLIN – Nomen est omen: She is definitely a sweet seduction and now, she has made her mark as one of the signature dishes on the menu of the restaurant that is named after her (and one more), the Charlotte & Fritz at the Gendarmenmarkt. This mouth-watering treat has been created especially for the gourmet restaurant at the 5-star superior hotel Regent Berlin by Chef Patisserie Giuliano Dellamaria himself.

Dellamaria and his team fabricate this delicate and versatile dessert for the guests at the Charlotte & Fritz in a modern and less sugary interpretation.

The cylindrical form consists of a crunchy fruit leather, which is painstakingly concocted from apricot puree. It's filled with yogurt espuma and yogurt ice-cream, topped with a thin biscuit slice – the characteristic feature of a Charlotte. The dessert is framed with slices of apricot which underline the fruity taste of the fruit leather and give a hint of which fruit has been used. The varied textures make this dessert not only more interesting but also assist in releasing the aromas in the mouth at different times.

Furthermore, Charlotte comes in numerous variations: “We change the fruit used depending on the season, and include at various times either strawberries, pears, apples or plums. And instead of the refreshing ice-cream during the summer, we will fill it with compote or mousse in winter”, explains Chef Patisserie Giuliano Dellamaria.

Interesting fact: Apparently, the dessert has been named after the wife of King Georg III, Sophie Charlotte of Mecklenburg-Strelitz. At the restaurant at the Gendarmenmarkt, this British classic pays homage to Sophie Charlotte Queen of Prussia.

Regent Berlin is located on the Gendarmenmarkt square with a beautiful view of the French Cathedral and the Concert Hall. The boulevard Unter den Linden, the Brandenburg Gate and Friedrichstrasse with their exclusive boutiques are just a few steps away. The very personal service and luxurious furnishings of the 195 rooms and suites make the 5-star superior hotel a popular address for celebrities, and travelers on both pleasure and business. With highly modern conference and meeting rooms and the casual dining restaurant Charlotte & Fritz Regent Berlin is the ideal setting for any event.
www.regenthotels.com/regent-berlin

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