



KC Molière: 400 in 2022 Festival Introduces Limited Editions

Posted by Bob Evans

PASTRY, WINE, & COFFEE AS ART

The KC Molière: 400 in 2022 Festival Introduces Limited Editions

Kansas City, Mo. – Culinary art excellence has been added to the list of diverse art offerings by **KC Molière: 400 in 2022**. It's on the heels of the festival's commissioned and produced **"Tartuffenthrope!"**, a Native American written and directed play, **Missouri Bicentennial** selection, and **The Pitch** **nominated Best Play for Best of KC**.

Photo courtesy of KC Moliere



Beginning October 1, 2021, area residents can taste and enjoy Moliere-inspired culinary, wine, and coffee creations by **André's Confiserie Suisse**, **Les Bourgeois Vineyards**, and **Messenger Coffee Company** in limited edition gourmet offerings. These are festival entries in the fine French art of food and drink and a journey into the world of 17th century Louis XIV France.

The Molière pastry was conceived by **Executive Pastry Chef & Chocolatier René Bollier**. It's to be paired with the **Joie de Molière**, a dessert wine blended by **Master Sommelier Doug Frost**. The **Molière 400** Coffee is blended by **David Weber of Messenger Coffee Company**.

The Molière is a luscious mini bundt-shaped mound of almond and orange peel covered by Andre's signature dark chocolate. These three ingredients were popular at the 17th century court of Louis XIV. Courtier **Molière** (birth name **Jean-Baptiste Poquelin**) was the favorite playwright of **Louis XIV, Le Roi Solei (the Sun King)**. Connoisseurs of fine pastry can purchase the delight beginning October 1 at André's Confiserie Suisse, 5018 Main St, Kansas City, MO 64112

Master Sommelier Doug Frost has specially blended his dessert wine to pair with the André's Confiserie Suisse offering. **Joie de Molière** is a marriage of Traminette and Valvin Muscat produced by the Le Bourgeois Winery near Rocheport, Mo.

David Weber of Messenger describes the **Molière 400** coffee as a collection of coffees roasted to peak sweetness and blended to pair well with the featured pastry. This blend was selected through cupping and chosen for its bright citrus notes that quickly give way to toasted almond and caramel sweetness. It's a blend that will also pair well with cream and sweetener making it approachable for any coffee drinker.

"Cupping" is how coffee is tasted by producers and buyers around the world to check the quality of a batch of coffee," David Weber said.

KC Molière: 400 in 2022's mission is to use **Molière's** joie de vivre to fuse together a diverse and pandemic-tired community around the 400th birthday of the world's greatest writer of comedies. It is a two-year endeavor of commissioning, sponsoring, and producing theatre, music, film, art, dance, literature, lecture, opera, and translation dedicated to the spirit of

Molière. The high point is to be a city-wide birthday party at the **Nelson-Atkins Museum** on January 15, 2022, the date of Molière's 400th birthday.

"Food and drink is an art in most cultures," said KC Molière: 400 in 2022 President **Felicia Hardison Londré**. "**Louis XIV** elevated French cuisine; discovering foods and commissioning recipes. He was quite the gourmand as well as gourmet. Because Molière was so much a part of the life of **Versailles**, the court, he would have enjoyed and appreciated the gourmet offerings and their artistry.

"Louis XIV was said to possess an obsession for coffee. Wine was lauded for rising to the level of "poetry in a bottle". KC Molière: 400 in 2022 requested the participation of the best of Kansas City's food and drink artists and worked with them to achieve the festival entries," **Dr. Hardison Londré said**.

The Moliere pastry is available October 1, 2021 at André's Confiserie Suisse, 5018 Main St, Kansas City, MO 64112 Retail \$6.50 per / wholesale (75%) \$4.75 / SRP \$7.15

DESCRIPTION: A rich almond cake with candied orange peels covered in André's signature dark chocolate. Inspired by Louis XIV's treasured indulgences and in celebration of the 400th birthday of Molière, the Sun King's favorite 17th-century playwright.

INGREDIENTS: Almonds, Dark Chocolate (Cocoa Beans, Sugar, Cocoa Butter, Sunflower Lecithin, Madagascar Vanilla), Sugar, Eggs, Flour, Orange Peel, Butter, Canola Oil, White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Milk Fat, Soy Lecithin, Vanilla), Baking Powder.

Contains almonds, egg, flour, milk & soy.

No preservatives. Enjoy within a few weeks. Store in a cool, dry place.