

For immediate release  
27 May 2014

## **Artisan Patisserie Anges de Sucre Launches Boutique Kensington Store**

London's [favourite artisan patisserie](#) has launched its first boutique shop in the heart of Kensington. Anges de Sucre, famous for its decadent treats with a whimsical twist, has thrown open the doors of its brand new store for the first time, serving up a delightful menu of pillow-soft marshmallows, jewel-like macarons and a range of hot drinks to satisfy even the most discerning of caffeine lovers.

After eight long weeks perfecting the store, Anges de Sucre's new shop, situated on Holland Street, is now open to the public. Fans of the patisserie's mouth-watering macarons will be able to pick up a sumptuous range of hand-made sweet treats in store, while taking in the most luxurious surroundings sipping from a selection of indulgent hot chocolates, fresh coffees and exclusive tea blends.



Reshmi Bennett of [Anges de Sucre](#) says, "We are thrilled to be opening our first bijou boutique, where we'll be offering our signature range of classic macarons, as well as a new selection of indulgent treats that will satisfy any sweet tooth. Whether we're serving chic shoppers taking a break from High Street Kensington or Portobello Road, casual strollers from Kensington Park or bridal parties looking for the most decadent wedding favours and chic alternatives to cake, our ethos is the same: we ensure using natural ingredients, responsibly sourced wherever possible, and the type of luxurious, authentic flavours that will assuage the pickiest of palates."

The flagship macarons made famous by Anges de Sucre head up the menu, with plenty of old favourites like Raspberry Ripple and Damask Rose available to take away. In addition, there are also a range of hot drinks that make this patisserie the premier destination for indulgence. Guests are invited to sip delectable coffees roasted by Coutume in Paris, exclusive tea blends like Earl Vanille and Peachy Paisley, or head for the ultimate in decadence with a dark pure single origin hot chocolate, steamed with organic milk – pure bliss in organic liquid form!

If the luxury macarons and hot chocolate concoctions just aren't sweet enough, there's also a fluffy new range of marshmallows that allow the artisan chefs to truly showcase their exceptional skills. The Vanilla Sky marshmallows feature a delicate combination of Madagascan and Papua New Guinean vanilla pods, scraped and infused to create the fluffiest clouds of authentic flavour, while the Road to Ispahan offering incorporates crushed pistachio and dainty floral rose, capturing the essence of the Middle East.

For a quick refresher within a stone's throw of Kensington Gardens, or for a luxurious treat after a hard day of hitting the shops on the high street, Anges de Sucre is the go-to destination.

To find out more and to browse all of Anges de Sucre's mouth watering macarons, marshmallows and more, visit [www.angesdesucre.com](http://www.angesdesucre.com)



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