

Air France presents pastries by Yann Couvreur for long-haul Business cabin



French pastry chef Yann Couvreur in the Air France Business cabin

This month, [Air France](#) will partner for the first time with French Pastry Chef Yann Couvreur to create unique desserts for the long-haul Business Class cabin.

Couvreur has created five exclusive sweet creations for the airline's Business Class passengers. Crispy biscuit desserts, ganache and intense dark chocolate mousse, or crispy biscuit desserts, almond mousse and pear confit are among the recipes developed by the chef, illustrating his commitment to the simple, seasonal products he loves to work with.

Couvreur was inspired by the essence of great French pastry: the sincerity of taste and the precision of the ingredients. He shares his desire to "take French regional products on a journey and to introduce his creations with high standards to Air France customers," the October 14 press release said.

Gradually unveiled over the next six months, these delicacies can now be found on the menu on board all the airline's long-haul flights departing from Paris.