**Beat: Lifestyle**

# EPIPHANY REINVENTED BY 2 "MEILLEUR OUVRIER DE FRANCE" (MOF) AWARD WINNERS

**EMMANUEL RYON x SANDRINE TESSIER**

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**USPA NEWS -** When the Bean becomes a Jewel: Epiphany reinvented by 2 Meilleur Ouvrier de France (MOF) Award Winners, Emmanuel Ryon x Sandrine Tessier... This Year, "Une Glace à Paris" transforms Epiphany into a True Journey to Japan Thanks to a Unique Collaboration bringing Together Two Artisans of Excellence.

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* Emmanuel Ryon, Meilleur Ouvrier de France (MOF) in Ice Cream Making and World Pastry Champion, founder of Une Glace à Paris;
* Sandrine Tessier, Meilleur Ouvrier de France (MOF) in Enameling on Precious Metals and High Jewelry Designer.

Exclusive "Kokeshi" Bean Charms: when the Japanese Doll becomes a Lucky Charm - and 6 Art Jewelry Pieces to be won:
* To celebrate Epiphany 2026, the Two MOF Award Winners have created a Unique Collection of "Kokeshi" Bean Charms, designed as Miniature Japanese Lucky Charm Dolls.
* Each One is crafted with the Refined Codes of Nippon Art: Clean Lines, Enameled Silhouettes, Symbolism of Luck and Protection.
* Six Charms are Numbered, echoing January 6th, the Epiphany. Each Charm grants Access to a Unique Piece of Art Jewelry, specially created for the Occasion by Sandrine Tessier in Her Workshop.

- The 6 Pieces of Art Jewelry to be won:
* 1 Gold, Enamel & Diamond Jewel - €1,250
* 1 Silver, Enamel & Tsavorite Garnet Jewel - €750
* 4 Silver and Enamel Jewels - €500

Inspired by Japan, these Jewels echo the Clean Lines and Symbolism of Kokeshi Dolls and are crafted according to the Rules of Fine Enameling: Grand Feu Enamel, Gold and Silver Foil (Thin 24k Gold and Fine Silver Leaves), Miniature Painting. A Rare Family Skill passed down since 1954.

- The Epiphany Collection from Une Glace à Paris
In which Galettes will the Kokeshi Charms be hidden?
* In All the Galettes in the 2025 Epiphany Collection from Une Glace à Paris
* Two Winning Galettes Per Category.

1/ Creation Galette "Yuzu & Candied Chestnuts"
A Tribute to Japan
A Subtle Dialogue between the Floral Intensity of Yuzu and the Enveloping Sweetness of Candied Chestnut
Composition: Pure Butter Puff Pastry, Almond Cream, Yuzu Confit, Candied Chestnuts
Size 4 People: €24.60
Size 6 People: €37

2/ Traditional Galette "Almond, Vanilla, Rum & Orange Blossom"
A Great Classic enhanced by Warm and Aromatic Notes
Composition: Pure Butter Puff Pastry, Rum Cream with Mount Gay Rum from La Barts, Vanilla and Orange Blossom
Size 4 People: €24.60
Size 6 People: €37

3/ Frozen Galette "Almond in a hot-cold"
Unique!
The Maison's Signature Ice Cream: a Galette that goes into the Oven for a Few Minutes before serving, revealing a Crispy Puff Pastry, a Melting Ice Cream Center, and a Unique Interplay of Textures.
Composition: All-Butter Puff Pastry, Flowing Caramel Almond Ice Cream, Melting Meringue, Almond Dragées.
Size 4 People: €36
Size 7/8 People: €51

- Christmas 2025 creations inspired by Japan

* 1/ Vanilla-Yuzu Iced Panettone
The Chef's Signature Panettone made according to Italian Tradition with a Century-Old Natural Sourdough Starter, enhanced with a Carefully Selected Array of Candied Fruits and Vanilla & Yuzu Ice Cream, Hazelnut Crunch and Italian Meringue.
Unique, an Iced Panettone to be warmed in the Oven for Extra Indulgence.
Weight 600 Grams: €48.50

* 2/ Frozen Yule Log Dream of Asia
A Contemporary Evocation of Asia, blending the Intensity of Madagascar Chocolate, the Vegetal Freshness of Matcha, and a Comforting, Nostalgic Sweetness.
. Green Tea Biscuit made with Rice Flour
. 70% Matsiro Chocolate Ice Cream from Madagascar
. Organic Matcha Green Tea Ice Cream
. Perfect, Comforting, and Fragrant Rice Pudding
Serves 6/7: €60

- A Major Social Media Contest
To celebrate Epiphany with their Entire Community, "Une Glace à Paris" and Sandrine Tessier are organizing a Joint Social Media Contest with the Following Prizes:
* 2 Pieces of Art Jewelry:
. 1 Piece in Gold, Enamel & Sapphire - €1,150
. 1 Piece in Silver, Enamel - €500

- An Exclusive and Private Meeting with the Two MOFs in Paris:
* Tasting of "Une Glace à Paris" Creations in the Presence of Emmanuel Ryon.
* Meeting with Sandrine Tessier and Personalized Choice of the Jewelry's Enamel Color.
* 1 "Une Glace à Paris" Gourmet Basket accompanied by a Kokeshi Doll.

- Contest Opens: December 30, 2025. Drawing: January 6, 2026 (Epiphany).
2 Drawings: One Winner on Facebook and One Winner on Instagram (From Eligible Comments).

- A Collaboration between Two Worlds
It was by sharing their Inspirations that the Two MOFs (Meilleurs Ouvriers de France) discovered an Obvious Connection: Asia. Sandrine Tessier presented Emmanuel Ryon with the Masterful Work—Over 400 Hours of Labor—that earned him his MOF Title: a Reinterpretation of a Painting by Utagawa Kuniyoshi; not to mention Three Generations of Work with Japan. Emmanuel then confided in Her His Own Attachment to Japan and Asia, nurtured by Nearly Sixty Trips, which inform His Work on Fragrances, Purity, and Textures. Their Perspectives Immediately Aligned: the Pursuit of the Perfect Gesture, a Taste for Detail, and Inspiration from the Land of the Rising Sun.

- Biographies

* Emmanuel RYON
World Pastry Champion in 1999 and Meilleur Ouvrier de France (Best Craftsman of France) in Ice Cream in 2000, Emmanuel Ryon is recognized as One of the Contemporary Masters of Frozen Pastry. Trained in Prestigious Establishments and Head Chef for Anne-Sophie Pic, the Louis Vuitton Foundation, and the Pouchkine (Among Others), he reinvents French Classics through the Lens of Cold. In 2015, he founded "Une Glace à Paris", where he creates All his Desserts in his Parisian Workshop in the Heart of the Marais.

* Sandrine TESSIER
Coming from a Line of Enamel Artisans dating back to 1954, Sandrine Tessier trained at the Haute École de Joaillerie in Paris before becoming a Master Craftswoman in Enameling on Precious Metals. In 2019, she earned the Title of Meilleur Ouvrier de France (Best Craftsman of France) thanks to a Masterful Work created in Grand Feu Enamel (Cloisonné, Painted Enamel). Her Parisian Workshop, specializing in Fine Jewelry and Fine Watchmaking, collaborates with the Most Prestigious French and International Houses. Working with Grisaille, Cloisonné, and Plique-à-Jour, she perpetuates a Rare Savoir-Faire, passed down through Three Generations. Today, she works alongside her Mother and Sister in their Parisian and Limousin Workshops, the Latter of which holds the "Entreprise du Patrimoine Vivant" (Living Heritage Company) Label.

Source: "Une Glace à Paris"
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