



INTRODUCING

THE 'CURVE OF TIME' KING'S CAKE BY NINA MÉTAYER

A NEW CULINARY CREATION
UNDER JAEGER-LECOULTRE'S MADE OF MAKERS™ PROGRAMME

KEY FACTS:

- **A King's Cake created by World's Best Pastry Chef, Nina Métayer in 2023 and 2024:** drawing inspiration from French tradition, chef Nina Métayer prolongs her collaboration with Jaeger-LeCoultre with a new culinary creation
- **A recipe paying tribute to Jaeger-LeCoultre's birthplace:** a cocoa puff pastry and chestnut-based creation inspired by the texture and flavors of the Vallée de Joux
- **Five golden vermeil 'fèves':** a limited edition of 5 gold fèves are hidden across the King's Cakes worldwide for a fortunate few

Jaeger-LeCoultre's collaboration with Nina Métayer began in 2021 with the inauguration of the 1931 Café, for which the celebrated *pâtissière* imagined a bespoke menu of pastries inspired by Art Deco. Named Pastry Chef of the Year three times before the age of 30, Nina Métayer is renowned for the striking visual elegance of her creations and for her singular ability to compose evocative flavours in unexpected ways.

In 2026, this creative dialogue continues with the creation of an exclusive King's Cake for the Maison, entitled 'Curve of Time'. As part of the Made of Makers™ programme, the collaboration unfolds through a new culinary expression where time, tradition and craftsmanship converge. With the 'Curve of Time' King's Cake, Jaeger-LeCoultre and Nina Métayer invite guests to celebrate the beginning of the year in the warmest of ways, honouring heritage while embracing artistic innovation, and capturing the essence of the Vallée de Joux through flavour and texture.

A CONTEMPORARY TAKE ON TRADITION

Rooted in a centuries-old French custom that celebrates conviviality and the pleasure of sharing at the beginning of the year, the King's Cake becomes, in the hands of Nina Métayer, a contemporary expression of taste and artistry. With 'Curve of Time', the *artiste-pâtissière* revisits this emblematic ritual through a refined and gourmet signature, transforming tradition into a moment of sensory discovery.



The galette combines cocoa puff pastry with a generous chestnut frangipane, enhanced by delicate notes of hazelnuts, to create a rich, multi-layered tasting experience. From cocoa-infused laminated pastry to chestnut cream, hazelnut praline with nibs and a gold-shimmered cocoa tuile, each element is composed with meticulous precision. This attention to structure, balance and detail echoes the values of fine watchmaking, where mastery of time is expressed through exacting craftsmanship and harmonious proportions.

In this dialogue between haute pâtisserie and horology, 'Curve of Time' reflects Jaeger-LeCoultre's enduring pursuit of excellence, celebrating tradition while reinterpreting it through creativity, precision and emotion.

COLLECTIBLES 'FÈVES' HONORING THE REVERSO'S DESIGN

Honoring the spirit of conviviality that defines the King's Cake tradition, each creation conceals a 'fève' designed in the form of a medallion, a small charm that crowns its finder King or Queen for the day. For this special edition, the 'fèves' pay tribute to two defining milestones: 2021, marking the beginning of the collaboration between Nina Métayer and Jaeger-LeCoultre, and 2023, the year of the chef's international consecration. Among them lie five exceptional treasures: limited golden vermeil 'fèves', exclusively crafted for Jaeger-LeCoultre, inspired by the iconic Reverso case shape and individually valued over €850, awaiting discovery by a fortunate few.

The King's Cake will be offered by Jaeger-LeCoultre as a gift to selected clients and collectors.

ABOUT NINA MÉTAYER

Celebrated Cheffe Pâtissière Nina Métayer began her career aged just 21 in the Le Meurice as part of Chef Camille Lesecq's pastry team. She trained under Jean-François Piège in his Michelin starred Grand Restaurant and was quickly entrusted with creating desserts for the award-winning venue. Nina Métayer has been awarded Pastry Chef of the Year three times and featured in Magazine Le Chef, Gault & Millau, Vanity Fair and GQ among others. She is also a jury member for prestigious international competitions including Bocuse d'Or and the World Chocolate Masters.

ABOUT MADE OF MAKERS™

The Made of Makers™ programme brings together a community of artists, designers and craftsmen from a variety of disciplines outside watchmaking. Expanding the dialogue that exists between horology and art, the programme is founded on the core principles that have always defined La Grande Maison: creativity, expertise and precision. It focuses on world-class creators who share the Maison's values and whose work explores new forms of expression through different and often unexpected materials and media. Each year, new works commissioned through the programme animate the exhibitions that Jaeger-LeCoultre stages around the world, amplifying the chosen theme and



creating new opportunities for audiences to engage and to become part of the wider conversation about art, craft and design.

ABOUT JAEGER-LECOULTRE – THE WATCHMAKER OF WATCHMAKERS™

Since 1833, driven by an unquenchable thirst for innovation and creativity, and inspired by the peaceful natural surroundings of its home in the Vallée de Joux, Jaeger-LeCoultre has been distinguished by its mastery of complications and the precision of its mechanisms. Known as the Watchmaker of Watchmakers™, the Manufacture has expressed its relentlessly inventive spirit through the creation of more than 1,400 different calibres and the award of more than 430 patents. Harnessing over 190 years of accumulated expertise, La Grande Maison's watchmakers design, produce, finish and ornament the most advanced and precise mechanisms, blending passion with centuries-old savoir-faire, linking the past to the future, timeless but always up with the times. With 180 skills brought together under one roof, the Manufacture creates fine timepieces that combine technical ingenuity with aesthetic beauty and a distinctively understated sophistication.

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