

**A little hunger is a good thing.**

**Claire Doutriaux takes us to a bakery-pastry shop in France and Germany.**

On the right is Fräulein Magdalena who works in a Bäckerei-Konditorei in Luckenwalde and on the left, Miss Rose who works in a bakery-pastry shop in Nogent-le-Rotrou.

Both are kind enough to show us how they pack their pastries and cakes.

So, let's start in Germany if you like, with the rolls and the delicious brötchen with which the Germans start their day. Miss Magdalena takes a paper bag to delicately slip in some rolls (words in German I cannot make up) another cereal roll, a pretzel, yum, yum, there you go. She closes her bag and hands it to you perfectly.

So, let's turn to our French baker. At this time of the morning, it is mainly croissants or brioches that Miss Rose sells. If the customer just wants a croissant, she takes a thin piece of paper like this, places the croissant in the middle and then, with a nice twist of her hand, she closes her paper around the croissant, that's it. If the customer wants more pastries, she exchanges a very thin paper bag too, slips in croissants and buns and hop, how clever. Once again Miss Rose please, very nice, that's how all French bakers do it. They have to learn that at the bakery school.

Well here we are now in the middle of the afternoon and the customers come to buy cakes. So, in front of Fräulein Magdalena, two very German cakes, ein Käse-Sahne Torte, a cheesecake and a Schwarzwälder Kirschtorte, a cherry pie in the black forest style.

In front of mademoiselle Rose, four French cakes, a coffee éclair, a rum baba, an opera and a lemon tartlet.

Our two ladies will now pack their cakes. Mademoiselle Rose unfolds a white cardboard, a sort of box in which she delicately arranges the cakes, perfect. Meanwhile, Fräulein Magdalena cuts a large piece of paper that she puts on her table, places a small piece of cardboard on it and delicately places a piece of Käse-Sahne Torte on it, that's it, and watch as she grabs a small piece of cellophane sheet that she sticks against her piece of cake. Now she puts down a piece of Schwarzwälder Kirschtorte, glues a sheet of cellophane on it again and there she is, head to toe, putting down another piece of Schwarzwälder Kirschtorte. Cellophane again to the right and left of the set. Mademoiselle Rose seems to find all this a little complicated, her four cakes are already well wedged in her box, she only has to close it. Fräulein Magdalena now has a large sheet of cellophane to cover her cakes, that's it! And she wraps the whole thing in paper. Mademoiselle Rose now wraps the cardboard with a pretty pink string that matches her T-shirt and her name. A pretty knot, impeccable.

Well, an hour has passed, time to transport these delicious desserts from one end of the city to the other. You will judge the result by yourself. Mademoiselle Rose opens her box and seems radiant. Everything is fine, look, these cakes are impeccable.

It's up to Fräulein Magdalena to open her package. Ah, she looks very happy too. Oh, look at her capsized face. But what's going on? Ouch, ouch, ouch, the chocolate shavings and cream have stuck to the cellophane. Germans love cakes full of cream "Die Sahne." Go figure out why they bury them under layers and layers of paper just good for irrevocably flattening these works of art.

The French pastry cardboard is certainly more practical. Above all, it seems to us to show the esteem in which the French pastry chef holds his own work.

<https://www.youtube.com/watch?v=eL-FUsGs7jg&feature=youtu.be>