

顶级的细腻

all the
difference

A master in the art of pâtisserie insists on starting with the best ingredients, including Candia Professionnel butter and cream.


CHEF KEN LEE has been hard at work over the last decade raising the bar in the Hong Kong pastry scene, even as he's watched the level of products and techniques steadily improve. And he always enjoys doing his part to teach and create opportunities for the younger generation in the industry.

As owner and Executive Pastry Chef of Baking Channel, Lee has garnered a cache of experience and accolades. He's headed pastry at several five-star hotels and has been active as a contestant or judge in numerous global competitions, including IKA Culinary Olympics and International Pâtisserie Grand Prix. "Participating in competitions is a great opportunity to challenge yourself and keep improving. Regardless of the results and medals, it's about the process, the experiences, the exchange of ideas, the mutual inspiration – those are the things that are most valuable."

Recently, he demonstrated his painstaking methods by crafting a Zen-inspired masterwork named The Zen Garden: Hazelnut Stone. He worked at Gaggenau's beautiful local showroom, fitted out with Poggenpohl cabinets in serene blue.

"It always starts with the ingredients," says Lee. "They, more than anything, determine how your dessert will turn out. For instance, I can rely on the fact that Candia Professionnel cream and butter products are always made from France's freshest milk. Right away, you can see the difference – the cream is glistening white and fluffy when whipped, and it takes on volume effortlessly. And of course the flavor is perfectly natural, creamy, and rich."

"At competitions, there are two key things we look for in judging entries, and quality of ingredients is the first. I can never stress enough to students the importance of the right products. And especially with cream and butter, using the top grade makes all the difference."

As he pops one component of his dessert, matcha sponge, into the Gaggenau microwave, Lee talks about the need to balance flavors: "In baking, there are four basic ingredients – eggs, sugar, flour, butter. In this sponge, the citrus acidity accentuates those flavors and offsets the richness, and the mint adds a brisk freshness." 



The Zen Garden: Hazelnut Stone
榛果石庭园

过去十年糕点大师 Ken Lee 一直致力让香港糕点水准更上一层楼，尽管相关产品及技术已持续往上提升，他仍专注全心投入。同时他也乐于传承经验，指导烘焙业后辈和为他们创造机会。

身为「烘焙频道 (Baking Channel)」拥有人及行政糕点主厨，Ken 累积丰富经验及各界赞誉。他过往领导过多家五星级酒店糕点厨房，也曾以参赛者和评审身份参加德国烹饪奥林匹克大赛 (IKA Culinary Olympics) 及国际糕点大奖赛 (International Pâtisserie Grand Prix) 等多个全球性比赛，他说：「参加比赛是挑战自我、精益求精的绝佳机会。结果及奖牌不是重点，关键在于过程、获得的经验、意见交流与相互激发的灵感 – 这些才是参赛的珍贵之处。」

他的新作「榛果石庭园 (The Zen Garden: Hazelnut Stone)」以禅为灵感，做工繁复，细致入微。最近他在德国一流厨具品牌「嘉格纳 (Gaggenau)」香港旗舰展示中心示范技艺，现场配备的博德宝系列蓝色橱柜和整体完美融合。

Ken 大方分享制作甜点的秘诀：「一切都从食材开始，原材将决定成品的水准。例如 Candia Professionnel 奶油及黄油均以法国最新鲜的牛奶制成，这让我非常放心，品质好的差别显而易见 – 打发之后的 Candia Professionnel 淡奶油质地松软，透出亮白色泽，轻轻松松就可打出所需的量。味道更不是不在话下，天然、绵密，相当浓醇。」

「比赛时我们重视看两个地方，首先必然是食材品质。我对学生也是再三强调用对产品的重要性，特别是奶油及黄油，顶级产品做出来的味道完全不同。」

接着他动作俐落地把甜点中的抹茶海绵蛋糕部分放进嘉格纳微波炉，同时开始说起如何让味道达到平衡：「烘焙中有四大基本素材，分别是鸡蛋、糖、面粉及奶油。这个海绵蛋糕中柑橘的酸味可以突出基本味道，同时可以营造丰厚口感，而最后薄荷则带来一丝爽口、清新的点缀。」 