

all the difference

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

顶级的细腻

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 industrv.

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、意见交流及相互激发 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厨柜和整体完美融合。

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 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。」

The Zen Garden: Hazelnut Stone 榛果石庭园

APRICOT BLOOD ORANGE FILLING

320 g apricot purée 180 g blood orange purée 80 g sugar 6 sheets gelatin (2.5g) 1.5 g pectin NH

Boil the sugar and water, add the rest of the ingredients and pour into a flat pan.

HAZELNUT SPONGE

275 g egg white 100 g sugar 125 g whole egg 80 g egg yolk 150 g almond powder 150 g hazelnut powder 120 g cake flour 150 g icing sugar

Mix the ingredients together to form a dough. Hand rub on tray and bake the tart shell at 180°C for 8 minutes.

HAZELNUT PRALINE MOUSSE

20 g egg yolk 9 g sugar 50 g milk chocolate 50 g hazelnut paste 225 g Candia Professionnel Whipping Cream 8 g gelatin

Beat the egg yolk and sugar until stiff peaks form, add the melted milk chocolate and hazelnut paste, and then the Candia Professionnel Whipping Cream and gelatin one at a time.

ASSEMBLING THE "STONE"

- 1. Fill cavities of a Flexipan stone mold halfway with the "hazelnut praline mousse."
- 2. Top each with a round of the "apricot blood orange filling" that has been previously set in a Flexipan with cavities 6 cm diam. x 1 cm thick.
- 3. Top with rounds cut from the "hazelnut sponge."
- 4. Fill with the rest of the "hazelnut praline mousse."
- 5. Freeze for at least 2 hours.
 6. Unmold and spray with chocolate coating.

WHITE CHOCOLATE MILK CRUMBLE

250 g Candia Professionnel Extra Butter 200 g mik powder 130 g white chocolate 380 g cake flour

Mix all the ingredients together, pour into a ring, and bake at 180°C for 12 minutes.

MERINGUE MUSHROOM

0.3 g pectin NH 60 g egg white 15 g sugar 7 g icing sugar 0.1 g salt

Beat egg white and sugar until stiff peaks form, then mix in the rest of the ingredients.

LEMON CREAM

100 g Candia Professionnel Whipping Cream 10 g lemon Juice 5 g sugar

Mix all the ingredients together and heat to 80°C.

MINT SPHERE SKIN

20 g sugar 30 g water 85 g mint syrup 7 g vegetable gelatin 0.1 g green coloring powder

Mix the ingredients together, fill an appropriately sized Flexipan with the mixture, and freeze at -18°C.

CHAMPAGNE MINT SPHERE

300 g mint wine 40 g Grand Marnier 550 g water 150 g sugar 10 g pectin NH 30 g sugar 20 g Gluconal

Mix all the ingredients together.

CHARCOAL PANCAKE

2 g bread flour 3 g cake flour 100 g water 3 g charcoal powder

Mix all the ingredients together, then pan-fry.

GREEN TEA MICROWAVE SPONGE 10 g green tea powder 25 g icing sugar 20 g white chocolate 160 g Candia Professionnel Whipping Cream 150 g sugar 180 g egg yolk

270 g egg white

200 g cake flour

In a large bowl, sift together the green tea powder and icing sugar. In another bowl, mix together the rest of the ingredients until smooth. Add the tea powder to the batter and stir. Put all into a cream whipper with two N2O cream chargers and shake well before squeezing out into paper cups. Microwave for two 20-second cycles.

ASSEMBLING THE DESSERT

Place the finished "hazelnut stone" on a large flat dessert plate and around it create a "Zen garden" using the lemon cream, white chocolate milk crumble, meringue mushrooms, mint spheres, charcoal pancake, and green tea microwave sponge. Dust over all with matcha powder.

杏桃血橙内馅 杏桃果泥 320克

血橙果泥180克 砂糖80克 吉利丁片6片(2.5克) 天然果胶1.5克

将糖加入水中煮至沸腾,再加入 其他材料混合均匀,最后倒入一 平底锅。

榛果海绵蛋糕

蛋白275克 砂糖100克 全蛋125克 蛋黄80克 香仁粉150克 榛果粉150克 低筋面粉120克 糖粉150克

将食材混合揉成面团,将面团放 入烤模后送进烤箱,以180度烤 八分钟。

榛果牛轧糖慕斯

蛋黄 20克
 砂糖 9克
 牛奶15克力 50克
 榛果酱 50克
 Candia Professionnel 淡奶油 225克
 吉利丁 8克

取蛋黄加入砂糖打发至呈现挺 直尖角,加入融化的白巧克力 和榛果酱,最后再加入Candia Professionnel 淡奶油和吉利丁搅 拌均匀。

组合「榛果石」

- 将榛果牛轧糖慕斯填入榛石 矽胶烤模中,装至半满
 将直径六公分厚度一公分圆
- 形杏桃血橙内馅放在慕斯上 3. 从榛果海绵蛋糕切出小圆, 堆叠在杏糖血橙内馅上
- 4. 再次以榛果牛轧糖慕斯填满 烤模
- 5. 放入冰箱冷冻至少两小时 6. 脱模后在表面喷上巧克力

白巧克力奶酥

Candia Professionnel Extra 牛油 250克 奶粉 200克 白巧克力 130克 低筋面粉 380克

将所有材料混合均匀,倒入环 型烤模中,送入烤箱以180度烤 12分钟。

蘑菇蛋白霜

天然果胶 0.3克 蛋白 60克 砂糖 15克 糖粉 7克 盐 0.1克

取蛋白加入砂糖打发至呈现挺直 尖角,再依序加入其他食材搅 拌均匀。

柠檬奶油

Candia Professionnel 淡奶油 100克 柠檬汁 10克 砂糖 5克

将所有材料混合加热至80度。

薄荷球形糖衣

砂糖20克 水30克 薄荷糖浆85克 菜胶粉7克 绿色色素粉0.1克

将所有材料混合均匀,将其倒 入尺寸适当的矽胶烤模,冷冻 于-18度的冰箱内。

香槟薄荷球

薄荷酒 300克 干邑橙酒 40克 水 550克 砂糖 150克 天然果胶 10克 砂糖 30克 乳酸钙 20克

将所有食材混合并均匀搅拌。

黑炭松饼

高筋面粉 2克 低筋面粉 3克 水 100克 黑炭粉 3克

将所有材料混合制作成面糊, 以平底锅煎熟。

绿茶马克杯海绵蛋糕

绿茶粉 10克
糖粉 25克
白巧克力 20克
Candia Professionnel淡奶油 160克
砂糖 150克
蛋黄 180克
蛋白 270克
低筋面粉 200克

取一大型搅拌碗,将绿茶粉和糖 粉过筛。再取另一搅拌碗,将其 余材料混合调匀制成面团,将绿 茶粉倒入面团,再次搅拌至颜色 均匀分布。将面团放入有两个氮 气囊的奶油发泡器,摇匀后挤入 纸杯中。纸杯放入微波炉加热两 次,每次20秒。

组装甜点

将完成的「榛果石」放入平底的 点心盘中,四周以柠檬奶油、白 巧克力奶酥、蘑菇蛋白霜、薄荷 球、黑炭煎饼和绿茶海绵蛋糕布 置出「禅园」。最后撒上抹茶粉 作为点缀。

