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The Bee's Knees 甜蜜回憶

Rachel Duffell

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It’s astounding how much attention to detail can go into petit fours – those miniature, often-sweet treats that follow a meal. At Tate Dining Room & Bar in Hong Kong’s Sheung Wan district, chef-owner Vicky Lau’s Ode to Bees is comprised of a beehive-shaped vessel in which a selection of miniature culinary wonders lie, to be admired and enjoyed.

"Most people think beekeeping can exist only in villages and rural areas, but there are a few farms that prove that wrong," says Lau. "Wing Wo Bee Farm in Hong Kong is one. [Beekeeper] Yip Ki-hok opened his farm in Shatin in 1983. Today, it has more than 100 beehives, all occupied by Chinese bees. To support him and his urban farm, I created this dish using his honey, along with other ingredients."

Petit fours of raspberry sponge cake, white chocolate honey crunch, passion fruit marshmallow, banana caramel bon bon and vanilla canele pay tribute to Yip and his bee farm, while the flowers that attract bees, and the hexagonal pattern of their honeycombs, provide visual inspiration for such tasty treats.

"通常在餐後進食的迷你甜點,做工可以精細到令人驚歎的程度。在香港上環的Tate Dining Room & Bar,大廚兼東主劉韻棋所創作的迷你甜點「向蜜蜂致敬」,以蜂巢狀的容器盛載著一粒粒小巧的甜點,不僅美味可口,還賞心悅目。"