



September 2019

Plat Du Jour 名菜解構

Rachel Duffell

Follow this and additional works at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia>



Part of the [Food and Beverage Management Commons](#)

Recommended Citation

Duffell, Rachel (2019) "Plat Du Jour 名菜解構," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*: , 58-59.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol8/iss1/19>

This Article is brought to you for free and open access by the Hotel, Service & Tourism Studies at VTC Institutional Repository. It has been accepted for inclusion in AMBROSIA 客道 : The Magazine of The International Culinary Institute by an authorized editor of VTC Institutional Repository. For more information, please contact wchu@vtc.edu.hk.

Simply perfection

簡單成就完美

Chef Ringo Chan never underestimates what could be considered the simplest of dishes

陳永雄師傅從不看輕被視為簡單的美食

By Rachel Duffell

It wouldn't be an authentic afternoon tea without scones. It's essential therefore that this traditional British component of the cream tea is of the finest quality. Ringo Chan, executive pastry chef at the Four Seasons Hotel Hong Kong, certainly thought so. He spent a week fine-tuning his scones, testing different recipes and playing with the temperature and timing in the oven to ensure the final product was the fluffiest, tastiest and most outstanding scone. It is this recipe that has been served as part of The Lounge's afternoon tea ever since the Four Seasons opened in Hong Kong in 2005. His scones are served alongside Devonshire clotted cream and homemade jam.

What is Chan's secret? He uses only the finest ingredients: flour from France and Japan and top-quality dairy products, including French butter. On top of that, the process of making the scones is one of dedication: it takes more than 28 hours to make a batch of scones, including mixing, relaxing and baking the dough. Their creation is so important because Chan believes the scones to be a reflection of himself.

While Chan has competed in the Hong Kong National Culinary Team, participating in what is known as the culinary Olympics, and won numerous awards, not to mention being the design mind behind the stunning wedding cakes for which the Four Seasons Hotel Hong Kong is known, for him it's essential that something that could be perceived as simple – such as a scone – is never overlooked.

一頓正宗的英式下午茶，又怎少得英式鬆餅！正由於不可或缺，這種忌廉茶點的質素是否頂級上乘，對一頓下午茶的影響舉足輕重。香港四季酒店行政餅房主廚陳永雄師傅亦深明此道。他花了整整一星期來微調鬆餅的味道和質感，嘗試各種製作配方、不同的烘焙溫度和時間，務求做出香軟鬆化、滋味無窮、傲視同儕的鬆餅。香港四季酒店自2005年啟業以來，位於大堂樓層的餐廳The Lounge的下午茶便一直採用他這款精心研製的鬆餅，並配以英國德文郡忌廉及手製果醬。

陳師傅到底有何獨門秘方？答案就是選用最上等的材料，包括法國和日本的麵粉及頂級奶製品如法國牛油等。除此以外，整個製作過程也必須保持專注和耐性。一爐鬆餅，由混麵粉、揉麵團、發酵到烘焗，需要28小時以上才能完成。陳師傅非常重視鬆餅的製作，認為它會反映自己的內心。

陳師傅曾經是香港廚藝代表隊一員，參加過美食界的奧林匹克比賽，並贏得多個獎項。他也是香港四季酒店結婚蛋糕的幕後創作人，這款享負盛名的蛋糕，設計精美，讓人驚艷。技藝超群的他卻堅持，就算是別人眼中的簡單產品，如鬆餅，也絕不掉以輕心。

Duffell: Plat Du Jour ????

