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Plat Du Jour 名菜解構

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Local flavour

Pastry chef Gregoire Michaud combines a lifetime of baking experience with local inspiration to create his signature egg tarts.

By Rachel Duffell

When Gregoire Michaud, former executive pastry chef of the Four Seasons Hong Kong, opened his own bakery and café, Bakehouse, in Hong Kong in 2018, not only was he keen to serve the finest loaves alongside classic French pastries, but he wanted to serve something that delivered a sense of place and reflected Hong Kong, the place he’s called home for more than two decades.

“Hong Kong has given me a lot of inspiration. I wanted to create something that would connect with Hong Kong, its culture and its people,” says Michaud. “It also had to be affordable, approachable and, of course, delicious. Easier said than done.” Michaud identified the egg tart as fitting the bill – but he wanted to take it to the next level.

“I worked for about three months developing the perfect recipe to reach the right dough texture after baking with the perfect crispness, the right sweetness, the right filling texture, colour and the caramelised sugar on the edges of the tart,” he says.

Bakehouse’s Sourdough Egg Tart is made from croissant dough developed from Michaud’s 15-year-old sourdough starter, as well as plenty of butter, and its realisation required significant time spent in experimentation with both baking trays and different ovens to assess the impact on the end result.

“It looks very simple,” says Michaud of the final product. “But there’s a lot more to it than meets the eye. It’s natural, made only with real, wholesome ingredients, and we make sure it’s baked freshly all day long.” The egg tarts have quickly become a must-try treat at Bakehouse and, given the dedication and attention to detail behind them, it’s easy to see – and taste – why.