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Plat Du Jour 名菜解構

Rachel Duffell

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Local flavour

本土之味

Pastry chef Gregoire Michaud combines a lifetime of baking experience with local inspiration

餅廚Gregoire Michaud以豐富的經驗和從本土取得的靈感炮製其招牌糕點

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 recreated it with a twist, leveraging on his 27 years of experience in baking to create his own version.

"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.

2018年，曾於香港四季酒店擔任行政餅廚的Gregoire Michaud在香港創業時就決定，他的餅店兼咖啡店Bakehouse不僅要售賣精緻麵包和傳統法式糕餅，還要放進香港的特色，以回饋這個他不經不覺已生活了20多年的地方。

Michaud說：「香港給了我許多靈感，我希望創作一些能反映香港及其人文氣息的产品。而這些产品必須是價錢相宜、容易為人接受和美味的，真是知易行難。」Michaud於是想到蛋撻，並以其27年的餅廚經驗，改良成只此一家的产品。

他續道：「我花了三個月才找出最完美的配方，讓餅皮的質感、酥脆程度和甜度，以及餡料的質感、顏色和外圈的焦糖，都恰到好處。」Bakehouse的酸種蛋撻，質感像牛角包的餅皮由Michaud有15年歷史的酸種和大量牛油製造，並採用不同焗盤和焗爐不斷嘗試才做出最後的效果。

對於最後成品，Michaud表示：「它看似簡單，但那只是外表給人的假象。它非常天然，以真正的天然食材製造，每天不停新鮮焗製。」這款由Michaud費盡心思、精心研製的蛋撻，理所當然地很快成為Bakehouse必試的招牌产品。

Duffell: Plat Du Jour ????

