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The Most Interesting Mooncakes of 2012

Hidden luxuries, European flavours and creative chocolate combinations are the most popular trends among this year's sweet mid-autumn offerings.

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By Charmaine Mok

The iconic mooncake, a dense parcel of sweet pastry and unctuous fillings, is no stranger to the whims of culinary fashions. Traditionalists may eschew the substitution of lotus seed paste with chocolate ganache, or that of classic lard-heavy pastry with chewy mochi skins, and this year's offerings will probably not please them either. But with classic mooncakes widely available, we've turned to the chefs and restaurants that are bringing new facets of flavour to this most traditional of mid-autumn treats. From aromatic black truffles to single malt whisky, here are some of the more unexpected mooncakes on the market.

Shang Palace's Mini Custard Sauternes Mooncakes



At the Kowloon Shangri-La Hotel's Shang Palace, Master of Wine Jeannie Cho Lee and renowned Sauternes producer Château Guiraud have collaborated to create a sophisticated mooncake that appeals to sweet wine connoisseurs. The recipe incorporates Château Guiraud's Petit Guiraud, their second wine from the highly-regarded 2009 vintage, which perfumes the mooncake's milky custard filling with its floral bouquet and subtle sweetness. Lee emphasises the osmanthus, honey and dried fruit flavours that run through both a chilled glass of Sauternes and the delicate custard mooncakes. The Sauternes mooncakes are priced at HK\$288 for eight pieces or HK\$538 for a dozen, and are available until 30 September

For more information, please call Shang Palace on +852 2733-8401.