

Mid- autumn Madness

Wine & Dine Friday, September 2, 2016

Mid-autumn madness

Trista Yeung

The Mid-Autumn Festival is always good news for those with a sweet tooth. Apart from traditional lotus seed mooncakes, this year brings yet more choices to spoil you. Godiva aims to more than satisfy your chocolate craving with its 2016 Mid-Autumn Mooncake collection.

The Mooncake Duo Lait perfectly pairs plum and pomegranate, giving your taste buds a kick with a striking tangy flavor. The Mooncake Duo Noir has a delicious apple marmalade base, topped with acerola ganache, with 50 percent dark chocolate shell to balance things off.

Sea salt and hazelnut milk chocolate balance each other off nicely in the Pastry Mooncake Collection. The raspberry dark chocolate pastry mooncake is to die for. The Mid-Autumn Gift Box is HK\$660 for 16 pieces, while the Chocolate Pastry Mooncake Gift Box costs HK\$278 for four.

Another gift highlight is French chocolatier La Maison du Chocolat's Moon Chocolate Gift Box (HK\$470).

The 10 bite-sized milk and dark chocolate spheres symbolize stars in the company of the Jade Rabbit on the moon, according to Chinese legend.

Try Sweet Moon for a luscious blend of dark chocolate with the scent of sparkling champagne for a blast. Black Moon offers something different with blueberry pulp.

Flora Home also interprets the mooncake with four chocolate flavors.

The Mooncakes Collection (HK\$140 for four) includes Mathilda, which is roasted almond praline enhanced with lemon zest. The sensation has the crispiness of crape dentelle and crunchiness of roasted nuts.

A personal favorite is Queen-Tia, a balanced harmony of osseure praline and sesame nougatine.




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Pierre Herme also interprets the mooncake with four chocolate flavors.

The Mooncakes Collection (HK\$340 for four) includes Mathilda, which is roasted almond praline enhanced with lemon zest.

The Sensation has the crispiness of crepe dentelle and crunchiness of roasted nuts.

A personal favorite is Ouvre-Toi, a balanced harmony of sesame praline and sesame nougatine.

XTC Gelato brings an Italian touch to its Gelato Mooncake Collection (HK\$285 for four). The flavors - Hong Kong milk tea, pistachio, raspberry and vanilla - have a mango sorbetto as the "yolk." Don't worry about calories as all of them are low-fat and made with natural ingredients.

Surprise loved one with Ms B's Cakery modern take and this time, it is really a cake. Cakery mastermind Bonnae Gokson has created a modern twist with a lantern-inspired recipe. "Being Chinese myself, I'm pleased to honor tradition, and realize many still prefer classic mooncakes as gifts, so we are offering both vintage and modern choices," Gokson said.

The Modern Mooncake (HK\$520 for four) brings the guilty pleasure you need with a golden mousse of mango and coconut, refreshed by pomelo pearls laced with luscious fresh cream.

Dalloyau Hong Kong also charms with its indulging "Paris Moon" mooncake. The homemade coffee sponge cakes exude strong earthy tones - offering a perfect match for all coffee lovers. The Full-Moon Gift Box is priced at HK\$288 for eight, while you can also choose from the New Moon Hamper (HK\$888), or Moonlight Hamper (HK\$1,288) for any special occasion.

Breaking away from the mooncake tradition are the eclairs. L'eclair de Genie's N214 mooncake eclair (HK\$48) is filled with fresh strawberry jam and peanut butter, while the N213 red bean sesame eclair (HK\$48) goes with a multilayered texture with sesame cream and red beans.

Another offering is Fauchon's mooncake eclair (HK\$48).

The choux pastry shell is filled with light vanilla cream and apricot coulis and topped off with a golden crispy biscuit.

The design is embellished in a modern style with the four Chinese characters spelling out "blooming flowers and the full moon" to represent luck and happiness when the family gathers together to celebrate this festival.

