



TASTE OF TRADITION

每天上演 | 傳統人情味 |

Pastelaria Chui Heong enjoys generations of success with its hand-made almond cakes
最香餅家以手製杏仁餅，享譽數十載

Ever-present in Macao's tourist district, almond cake tops the list of the most-desired souvenirs. Paying homage to the city's culinary legacy in baked goods, it manages to remain a favourite today thanks to dedicated pâtissiers who have taken on the crafts of time-honoured brands. Pastelaria Chui Heong, well-known for selling baked goods for over 40 years, is still located in the back alley where it first opened, a world away from the countless bakery chain offshoots in the buzzing areas of the city. The only things its pâtissiers are concerned with are their daily duties, and to experiment with flavours.

Family history

Pastelaria Chui Heong was established in 1970 by the Lee family. Besides selling goods at their bakery, the husband-and-wife team also sent their products to cafes around the city. Taking over the business in 2008, their son Lee Chi-yong carried on the family tradition. "We make cakes from 10am to 6pm, and

相信在芸芸澳門手信排行榜中，杏仁餅至今仍是名列前茅。走在澳門旅遊區，到處都能留意到杏仁餅的存在，而這個代表着澳門的品味之所以能夠延續至今，靠的就是一群默默耕耘的製餅師傅，以及一直努力經營的餅家。已開業50多年的最香餅家，並沒有如其他連鎖經營店一般把餅店分舖拓展至街頭鬧市，多年來一直在名不見經傳的小巷中緊守崗位，做好本份，只為製作出心目中最理想的餅食。

延續上一代的製餅造詣

於1960年開始餅店業務的李氏夫婦，當時除了在店鋪售餅外，亦會將餅送到不同的咖啡冰室售賣。兒子李志勇在2008年接手後，一直沿用上一輩傳下來的舊式方法經營。「我們每天十時開始做餅，六時會停止生產，七時正式收爐，除非有很特別的原因，否則不會加班製作。」最香餅家的名聲早已傳遍港澳，但李志勇依然保持一貫的低調，不以賺錢為首要目標，所以即使門外大排長龍，仍舊將產量維持在力所能及的範圍。淡季時每天製作約三千個杏仁餅，旺季時節即使加快腳步，也應付不了絡繹不絕的人潮。



Homemade almond cakes have helped Pastelaria Chui Heong achieve acclaim across Hong Kong and Macao.

自家製杏仁餅讓最香餅家的名聲傳遍港澳。



Above, clockwise from main: The quality nuts used to make the almond cakes, signature products including buttermilk walnut cakes, money cookies, phoenix rolls and almond cakes

上，順時針由主圖起：粒粒杏仁餅的杏仁顆粒，熱門產品包括鮮奶合桃餅、金錢餅、鳳凰卷及杏仁餅

close at 7pm. We never work overtime unless there are special reasons," he says.

Despite achieving acclaim across Hong Kong and Macao, the bakery is still managed in a humble manner by Lee, who never puts profit at the fore. Although people queue in front of the bakery daily, Pastelaria Chui Heong keeps the supply under control to ensure the quality of the products. During the off-season, it makes around 3,000 almond cakes daily, and in peak season the bakery can barely keep up with demand.

With its remote location, Pastelaria Chui Heong isn't winning foodies over with luxury décor or a spacious venue, but rather with a solid reputation for handmade almond cakes baked with a charcoal stove. Visitors can see the entire cake-making

最香餅家位處於小巷之中，門面既不豪華亦沒有太多空間招待食客，但慕名而來的人士還是多不勝數。走進舖面，每位製餅師傅都埋首工作，反覆搓粉、脫模成型後燻炭、烤焗等整個製餅過程，食客們都能一覽無遺。李志勇說：「我們一直保持傳統的人手製作，是因為我們可以根據天氣的變化及濕度人性化地調整粉餅的濕度，以確保餅身鬆化。而適度的燻炭過程亦能令餅身充滿炭香，再經過烤焗的程序，就能把多餘水份帶走，並帶出杏仁的脆香。」顧客只要親身品嚐過，無不認同最香餅家的杏仁顆粒特別大，不但加強了咬下去的口感，亦能提升味覺的層次。而眾多杏仁餅種類之中，最受歡迎的還是最香餅家的招牌粒粒炭燒杏仁餅，其次則為蛋黃肉心杏仁餅：餅身中央放置了一片薄薄的肥豬肉及鹹蛋黃切片，予人非常獨特的口感，咬下去時餅身極鬆化，新鮮感十足，別家難以匹敵。

“We keep the hand-making tradition because we can adjust the moisture of the dough according to the weather.

我們一直保持傳統的人手製作，能夠根據天氣的變化及濕度調整粉餅的濕度。”

process, from kneading the dough and crushing almonds to burning charcoal and finally baking.

“We keep the hand-making tradition because we can adjust the moisture of the dough according to the weather and humidity in this way, and accordingly bring out the ultimate crunchy texture,” Lee says. “Proper burning of the charcoal can bring a special fragrance to the cakes. When the moisture of the dough is removed during baking, the taste of the crispy and aromatic almonds is highlighted.”

Those who have tried the almond cakes are impressed by the size of the nuts, which enhances the crunchy texture for a rich and layered flavour. Among a plethora of cakes available, the best-selling one is the charcoal-baked almond cake, followed by the egg-yolk almond cake, featuring a thin slice of fatty pork and pieces of egg yolk in the centre, bringing a unique taste with a melt-in-your-mouth texture.

Baked with love

Another signature baked treat is the phoenix roll with seaweed and pork flakes. Blending three ingredients to perfect harmony, the rolls feature a crunchy and fragrant pastry crust with hints of saltiness and crispiness inside. The bite-size treat replaces the traditional flat rectangular shape with that of a cylinder.

Buttermilk walnut cakes are another favourite among the bakery's customers. In addition, Lee has introduced a lesser-known traditional snack called Portuguese cung-chai biscuits, made from a recipe he obtained from a friend from Portugal. This treat, using egg white as the main ingredient, is light and fresh.

Each product of Pastelaria Chui Heong is a testament to the hard work of the Lee family and their employees, and the bakery continues to tempt visitors with the sumptuous taste of classic recipes at good prices. M

濃情小舖 實惠佳作

另一備受讚頌的產品則數紫菜肉鬆鳳凰卷，外層蛋皮香脆鬆化、蛋香濃郁，帶點鹹脆的紫菜包裹着滿滿的肉鬆，三種食材混合出最理想的味道。自家製的鮮奶合桃餅亦是極受歡迎的食品之一，另一款平日較少看到的葡國蟲仔餅是李志勇一位土生葡人朋友親身傳授的地道小食，它以雞蛋及糖為主要材料配搭，味道輕爽，入口鬆化，多吃亦不覺膩。最香餅家的每款產品均是李家與同儕共同努力的成果，相對於大品牌或旅遊區的店舖，這裏的價格至今仍然維持在街坊價位，為食客帶來最實惠、最高心的享受。M



Left: Lee Chi-yong runs his family's business, Pastelaria Chui Heong

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