

PLEASING PALATES

用心和誠信 | 『紐』出澳門美味 |

Master baker's uncompromising approach to food preparation is evident in his attention to detail

手藝超卓的師傅注視每個細節，以一絲不苟的態度為客人炮製美食

Opposite: Ever-delightful nougat is one of Macao's signature snacks.

對頁: 百吃不厭的紐結糖，成為澳門一項傳奇食品。

Macao is renowned for gastronomic delights, especially snacks and baked goods. Traditional favourites such as almond cookies and beef jerky dominated the snack scene for years, until R-Cherikoff Food (Macau) Company came along and revitalised it in 1990.

Founder Dr Ling Man-yi cultivated a fondness for baking at an early age while learning the skills from his father. While pursuing a career as a baker, Ling worked hard to master baking techniques and indulged his passion in seeking new ways to please every palate.

With an emphasis on quality ingredients and a quest for top-notch flavours, the company continues to introduce new products that appeal to the public. The rapidly growing brand has firmly established itself as Macao's leading Western-style bakery widely known for its speciality in baked products and confectionery.

Adapting to suit Asian tastes

R-Cherikoff Food (Macau) Company Limited's fame started with a piece of nougat. "Before the launch of the company, I once worked at a Russian

除博彩業之外，澳門的美食亦是舉世知名，尤其在小食及餅食方面。杏仁餅、牛肉乾等傳統小食在本地已稱霸多年，一直難逢對手，直至1990年R車厘哥夫食品(澳門)有限公司的出現打破了沉悶的局面。創辦人凌萬義博士從小跟父親學習糕餅製作，很早便與餅食為伍，並認定這個行業為終身職業，因此用盡心思去學習當中要訣，醉心鑽研提升味覺享受的方法。憑藉對用料及味覺的追求，品牌不斷推陳出新，每項食品均廣受大眾歡迎，品牌迅速提升，成為西式餅店的翹楚、家喻戶曉的餅食糖果專家。

改良紐結糖 傳頌萬家嘗

成就品牌傳奇的，原來是一粒紐結糖。凌萬義博士說：「在未成立R車厘哥夫食品(澳門)有限公司前，我曾經在香港一間俄羅斯餅店工作。那時候我在餅房注意到一種俄羅斯式糖果，但它不太適合亞洲人口味，於是我一直想，如何才能將其改良成為東方人喜愛的味道。」經過細心研究及反覆試驗後，他終於成功改良這種俄羅斯式糖果，以適合東南亞地區口味，在澳門地區更成為一種特色食品，被賦予「澳門紐結糖」之名。

倘若未曾親身品嚐，的確難以理解為何單單一顆糖果便能為企業帶來空前的成功，但只要嘗過一遍，就再也不會懷疑它的精妙之處了。凌萬義博士解釋：「要製





“Their aroma and crispy texture, reminiscent of a bygone era, evoke a warm and fuzzy feeling.”

Above, from left: R-Cherikoff Food (Macau) Company Limited offers a wide variety of products, including cheese sticks, almond cookies, phoenix egg rolls and cookies.

上面，由左起：公司製作的一系列食品，包括芝士條、杏仁餅、鳳凰卷及曲奇餅等。

bakery in Hong Kong and that was when I came across a special kind of Russian-style candy,” Ling recalls. “Its flavour did not suit Asians so much, so I spent a long time thinking about how to adapt it to suit Asian tastes.”

Ling devised his own version after painstaking research. Known as “Macao’s nougat”, the confection has since become a signature snack in the city.

“To make a good nougat, the most important thing is to use the best ingredients,” Ling says. Apart from peanuts, the ingredients used are all imported: butter from New Zealand, chocolate from the Netherlands, milk powder from an Australian brand, and selected almonds from California. Exquisite craftsmanship is involved during production as craftsmen meticulously adjust the strength in pulling the nougat in response to the temperature and humidity. The nougat created is scrumptious, chewy and not too sticky.

To address the needs of health-conscious customers, the company has reduced the sugar content to make nougats feel less excessive. Ling’s uncompromising approach to food preparation is

作一顆優質的紐結糖，最重要的是使用上佳材料。除了花生外，其他用料均使用進口產品：牛油來自新西蘭，朱古力來自荷蘭，奶粉為澳洲品牌，杏仁則是精選的加洲貨。此外，師傅的手藝要非常精準，在製作過程中要懂得根據溫度及濕度來調整拉糖的力度。久經訓練的師傅們都已得心應手，能夠輕鬆製造出香口、煙韌而不黏牙的紐結糖。而為配合現代人對健康的關注，公司特意減少用糖，令紐結糖多吃也不覺得膩。」從這些微細的地方，便能看得到凌萬義博士對製作的執着。即使原材料價格不斷上升，也堅持使用最優質的產品，他相信只有堅持，才能製作出最好的餅食糖果。現時紐結糖有多款口味，包括原味、菠蘿、芒果、椰子、橙、朱古力脆卜米等，是遊客及本地人士的送禮佳品。

手製曲奇 吃出童年情懷

雖然現時餅店林立，但曲奇卻與舊時記憶中的味道相差甚遠。凌萬義博士解釋，不少餅店將貨就價，令曲奇無論在香味、口感抑或鬆化程度上都大不如前。而R車厘哥夫食品(澳門)有限公司由始至終秉持用料十足的原則，讓名聲得以保持。現時以餅食類計，已推出50多款產品，當中的芝士條、咖啡杏仁曲奇、腰果曲奇等均大受歡迎。那份鬆化口感與香氣就如童年時嘗到的一樣，感受溫暖親切。M

那份鬆化口感與香氣就如童年時嘗到的一樣，感受溫暖親切。”

evident in his attention to detail. He insists on using the best quality ingredients because he believes this is the only way to produce the best quality baked goods and confection. Now available in a range of flavours, such as original, pineapple, mango, coconut, orange, marble chocolate and crunchy chocolate, the nougat is a top choice for souvenirs and gifts.

Handmade cookies that speak of childhood

Despite an abundance of bakeries, cookies nowadays don’t taste like they did in our childhood. Ling says many bakeries sacrifice quality products for bigger profits, so cookies are vastly inferior in terms of aroma, taste and crispiness. However, R-Cherikoff Food (Macau) Company Limited has maintained its reputation intact by remaining faithful to quality ingredients.

The company produces more than 50 baked goods items. The most popular include cheese sticks, coffee almond cookies and cashew cookies - their aroma and crispy texture, reminiscent of a bygone era, evoke a warm and fuzzy feeling for customers. M

LEFT: Ling Man-yi, founder of R-Cherikoff Food (Macau) Company

左：R車厘哥夫食品(澳門)有限公司創辦人凌萬義博士



71 R-Cherikoff Food (Macau) Company Limited
R車厘哥夫食品(澳門)有限公司
Tel: (853) 2882 5122

