

REINTERPRETED CLASSICS

高端烘焙 | 走入民衆 |

Admix Bakery tweaks the recipes for traditional pastries and confections to appeal to Asian palates

味蕾時尚烘焙改良傳統糕點及甜品的製法，以迎合亞洲人的口味

Founded in 2010, Macao-based Admix Bakery has opened more than 10 stores around Zhuhai in just three years' time, and made its debut in Zhongshan this year. Admix believes it has been able to stand out amid a plethora of bakeries and successfully reach out to the mainland market using a customer-oriented approach, combined with a diligent attitude and innovative recipes.

East meets West

Admix tapped master pâtissiers from Taiwan to create authentic and quality pastries. These high-end confectionaries, made in an East-meets-West style, are comparable to those served at luxury hotels.

Suki Iao, CEO of Admix Bakery, says: "Take our best-selling almond cake macaroon as an example - the pâtissiers from Taiwan have refined the classic French recipe to suit the Asian palate, making it less sweet but truly satisfying with some 10 complicated procedures." A well-made macaroon must have crispy shells and a smooth inside, giving a mélange of textures in a single bite, Iao adds.

植根澳門的味蕾時尚烘焙於2010年成立，在短短四年期間，於珠海市各大商圈前後開立了十多家分店，中山市門店亦於今年投入服務。能夠在短時間從眾多烘焙店中突圍而出，並成功打進國內市場，造出如此佳績，絕不是單憑運氣就能達成。首席執行長邱美寧小姐認為，做烘焙並沒有特別訣竅，最重要的就是每一次的烘焙均用「心」履行對消費者的責任、用「新」穎的技術和用「辛」勤的態度，把每一個麵包呈現為一份充滿愛的烘焙食品，而這就是味蕾的原動力。

以心為首 融匯東西烘焙精粹

為了讓消費者嘗到品質更好、做法更地道的烘焙西點，味蕾特別從台灣邀請許多獲得烘焙獎項的主廚共獻新猷，將東方的元素融入西式的傳統烘焙當中，提供西方高端的烘焙產品，不讓五星級飯店專美。邱美寧說：「以近年大熱的法式杏仁餅馬卡龍為例，來自台灣的頂級烘培團隊將法式經典加以改良，以符合華人不嗜過甜的口味。經過數十個繁瑣的製作工序，才能造就出令人感動的貴族甜點。這就是我之前提到的，希望把高端的歐式西點普及化，讓更多消費者可以享用得到，也希望消費者來味蕾門店時，能品嚐這



Mille-feuille, made from layers of puff pastry and silky-smooth custard, is one of the signature pastries at Admix.

千層蛋糕的蛋皮充滿蛋香，用料十足，難怪成為招牌甜品之一。



我希望把高端的歐式西點普及化，讓更多消費者可以享用得到，也希望消費者來味蕾門店時，能品嚐這些從傳統精粹融匯出來的味道。」

are the pistachio chocolate truffles and buckwheat chocolate. Exuding a rich scent, the rare and luxurious truffles prove to be a perfect match with chocolate. But customers who prefer a fresher flavour can opt for a range of sweets including jasmine, peach champagne and peach chocolates.

The bakery is also renowned for specialities such as its cheese puff, black ice cream puff and margaret puff, which are baked daily to ensure freshness and the best quality.

In addition to its regular array of products, Admix also provides a customisation service to create wedding cakes and commercial gifts with distinctive designs and flavours.

Extending the footprint

With an excellent pastry team creating innovative flavours and reinterpreting traditional pastries to suit Asian palates, Admix is quickly becoming a favourite bakery in the city thanks to word of mouth from satisfied confectionary lovers from Macao and the mainland. **M**

合，矜貴的用料，突顯出萬千氣派。若喜歡清新味道，百香茉莉、水蜜桃香檳及伯爵白桃等，均是絕佳之選，每顆巧克力均誠實地呈現出與名字相符的味道。味蕾更設有度身訂造服務方便商務客戶，甚至可製作婚宴回禮，展現出與眾不同的心思。

既然味蕾是一所烘焙專門店，那又豈能不提這裏的特色餅食？這裏的芝士棒棒酥鬆餅、黑雪球酥鬆餅，以及瑪格麗酥鬆餅等，均屬自家特色之作，每日由工場新鮮製作，每一口均屬新鮮美味。

擴潤版圖 把味蕾帶到每個城市

擁有如此優秀團隊的味蕾，經常研製不同的新產品，並針對東方人的口味調整經典款式，為它們賦予新的靈魂以及全新的詮釋，亦讓口碑成為品牌最佳的宣揚渠道，打造澳門及中國引以自豪的地道品牌。 **M**

“When the customers pop by, they can indulge in the savoury taste paying homage to traditional baking legacies.”

Above, from left: Admix's macarons breaks from the traditional recipe with a less sweet version that caters to Asian taste buds; its range of chocolates appeal to customers with a range of exquisite flavours.

由左上起：味蕾打破傳統馬卡龍的黏甜口感，以改良方法把甜度降底；巧克力款式眾多，每種不但擁有精緻的外表，「內涵」亦充滿誠意，帶給食客無窮驚喜。

Another signature pastry is the best-selling mille-feuille. Created in authentic French fashion, it's meticulously handmade with layers of aromatic puff pastry mixed with silky-smooth custard to bring the ultimate joy to taste buds.

"Admix wishes to bring haute artisanal baked goods to the public. When the customers pop by, they can indulge in the savoury taste paying homage to traditional baking legacies," lao says.

Sweet gifts

Admix's delicate chocolates are another must-try. Among the line-up of new flavours, the most popular

些從傳統精粹融匯出來的味道。」邱美寧認為，每一件馬卡龍必須擁有外層脆、中層酥、餡料軟的多重口感，咬下去時帶出層層反差，表現出整個馬卡龍的多重層次感，才稱得上是上佳之作。

味蕾的另一得意招牌之作「法式千層」，承襲法式傳統，由純手作層層疊成，蛋香濃郁的蛋皮，與香濃幼滑的吉士醬完美結合，讓味覺盡情享受。

婚宴商務 體現心思好禮

這裏精緻可口的朱古力，亦是另一必試之作。在加入了多種嶄新食材的朱古力中，最具吸睛能力的，想必是最近大受食家推崇的開心果松露朱古力及蕎麥朱古力。松露濃郁芳香的獨特味道，與朱古力出奇地配



From left: Most of Admix's baked goods are made from low-fat ingredients; Suki lao, CEO of Admix Bakery

由左起：為顧及現代食客對健康的要求，味蕾的餅食大都以低脂原材料為主；味蕾時尚烘焙首席執行長邱美寧

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