

「金燕」——乘載澳門百年滋味

KAM IN FOR A TRADITIONAL TASTE OF MACAO



「金燕」出售各式各樣的小食，讓人品嚐到傳統的澳門滋味。何金燕表示她的食譜已有過百年的歷史
Kam In shop sells a variety of goodies that offer a taste of traditional Macao. Owner Ho Kam In says her recipes are more than a century old

只要經過位於龍嵩街的「金燕西洋牛油糕葡式食品」，都必定會留意到那陣從店內傳出的濃郁牛油香味。無數本地居民及遊客都慕名而來，希望在這間「澳門品牌」的出品中尋得那份傳統的味道。

「金燕」的店面放滿了各式各樣的手工製作糕點及小食，從牛油糕、蟲仔餅以至各式曲奇餅都應有盡有。雖然開業僅5年多，但「金燕」其實承載着過百年的歷史。

店主何金燕表示，她手上的食譜源自一位人稱「十

三姑」的土生葡人女士，記載着包括牛油糕及蟲仔餅等土生葡人食品的製法。十三姑以往一直在家中製作牛油糕，深受土生葡人社群的歡迎。後來十三姑有感自己年事已高，就把自己的食譜傳給了一位幫助她製作食品的女傭，就是何金燕丈夫的姑媽。

得到食譜後，何金燕的姑奶奶也繼續製作牛油糕，何金燕亦參與其中。之後何金燕及其丈夫都覺得製作牛油糕太過辛苦，除了在過程中要用盡全身的力量不斷攪拌，還要忍受長達多個小時的高溫，二人本來不願再做下去，

在姑媽不斷遊說下，加上看到已屆七旬的姑媽即使在製作牛油糕過程中暈倒但仍不願放棄，於是就答應接手。

由於何金燕認為過去的家庭式經營手法不合時宜，就在2011年底於龍嵩街開設了「金燕」。可是開店最初三年內，生意一直未如理想，甚至有一段時間何金燕需要在外打工賺錢，以維持店舖的生存。雖然不少人都勸她放棄，但何金燕認為一份感情不能用錢來衡量，加上自己對姑媽的承諾，於是她就決定堅持下去。

後來得到了澳門特區政府在各方面的協助，包括幫助「金燕」加入貿促局轄下的「商滙館」成為展商，並

在各展覽中擺放攤位，加上傳媒報導，讓「金燕」漸漸廣為人知，營業情況終於有所改善。

現在「金燕」主要靠「口碑」作宣傳。除了牛油糕、蟲仔餅及豆撈外，「金燕」也有出售各款自製曲奇及其他糕點，當中有些食品如一款芝士曲奇餅是土生葡人社群的客人教授何金燕製作。

除了龍嵩街的店舖外，「金燕」亦在澳門百老匯設有攤位。何金燕透露，為了應付銷售量的增長，她正在物色新的製作場地，並且計劃把產品推廣到中國內地市場，讓更多人可以品嚐到這份流傳百年的澳門滋味。■

If you walk past Kam In Portuguese Food in Rua Central in Macao city centre, you cannot help but be drawn by the aroma of butter wafting out of the shop. Kam In baked products are sought after by residents and visitors alike eager for a taste of traditional Macao.

The shop window is filled with goodies made the traditional way. They include alua, which is a kind of butter cake, and bicho bicho, which are caterpillar-shaped biscuits. The Kam In shop has only been open for five years but the business is built on foundations laid more than 100 years ago.

Owner Ho Kam In says her recipes for Macanese goodies are those of a Macanese woman called Celeste Araújo de Rodrigues, who used to make alua and bicho bicho, a treat popular among Macanese, at home. When Ms Rodrigues grew older she passed on her recipes to an assistant, who was an aunt of Ms Ho's husband.

The aunt carried on the business of making alua and other Macanese treats for decades afterwards. Ms Ho and her husband helped. Making alua meant cooking a huge pot of ingredients at a high temperature for hours, stirring constantly. The aunt tried to persuade Ms Ho and her husband to take over the business but they were reluctant as they found the cooking process too physically demanding. The couple eventually agreed to carry on the business only after the aunt, doggedly determined to keep production going, fainted one day while stirring the pot.

Ms Ho decided that running the business as a cottage

industry was no longer feasible. So she moved it into the shop premises in Rua Central at the end of 2011. The enterprise struggled for the first three years. For a time, Ms Ho had to do other jobs to earn a living. People around her advised her to give up. But Ms Ho felt that making Macanese baked goods was about more than just making money, and she had made a promise to her aunt to keep the business going, so she persisted.

The Macao SAR Government has helped the Kam In shop show off its products at various exhibitions and included her business into the Macao Products Display Centre, also known as "Macao Ideas", as an exhibitor; and drummed up some coverage for the enterprise in the mass media. The name and reputation of the shop spread, and business improved.

These days, the name and reputation of the Kam In shop are spread mainly by word of mouth as customers that have tasted its products recommend them to relatives and friends. The range of products the Kam In shop sells includes bolinhas, which are coconut biscuits. Some Macanese customers have offered to teach Ms Ho how to make other baked products, such as cheese biscuits.

Kam In Portuguese Food has another outlet, a stall in the Broadway Hotel in Cotai. Ms Ho says she is looking for a new production facility so she can keep up with the increase in demand. She intends to advertise her products in Mainland China, so expanding the market for baked treats made in just the same way they were made in Macao a century ago. ■

