



FROM THE HEART

Homegrown baking maven Venus Kwan shares her journey toward pursuing her passion project
本地烘焙大師Venus Kwan跟我們分享她的追夢之旅

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Location: The Ming Bowl, Floral Arrangement: Sally Wong of Oldsoul Florist



While few would argue the joy and satisfaction that “becoming the person you were meant to be” can bring, it often comes off as a far-fetched dream, since people tend to sacrifice passion for reality. But that’s certainly not the case for Hong Kong-based cake artist Venus Kwan, who embarked on a creative journey in 2016. “I have always loved to bake – I would make a batch of cupcakes to hand out in high school just to see the joy on people’s faces,” she shares. The former flight attendant confesses, though, that it wasn’t until she made a fondant cake from scratch for her then-boyfriend (now husband) that she seriously considered a career in pastry. “He asked, ‘Why not?’ and I never looked back.”

Learning everything from the ground up was the most apparent path to success back then, as the talented artist didn’t receive much

相信每個人也會認同「成為你夢想中的那個人」能帶來無限喜悅和滿足感，然而很多人選擇向現實低頭，放棄看似遙遠的夢想。香港糕點藝術家Venus Kwan卻堅持不懈，於2016年正式展開尋夢之旅。她坦言：「我熱愛烘焙，愛得唸高中時會焗起一大盤杯子蛋糕與大伙兒分享，為的只是看看人們臉上的快樂表情。」曾任空姐的Venus有次為當時的男朋友(現為丈夫)親手烘製了一個翻糖蛋糕，就在那刻她認真思考發展烘焙事業的可能。Venus憶說：「他反問我：『有何不可？』然後我便一直走到今天。」

由基本學起是步向成功的明路，Venus決意投身烘焙業前委實並沒有接受過太多專業培訓。「接手第一份糕點製作工作前，我只上了一個為期6星期的蛋糕設計師課程。這一行跟航空業一樣需要長時間站立。」她微笑著緬懷過去：「我試過工作至凌晨4時，或連續工作17天。」但Venus沒有馬虎過日，她帶著滿腔決心和熱情成功衝破每個難關。



THE BEGINNING

During an internship with Maggie Austin Cake in the US, Venus learnt the essential skills of sugar flower and wedding cake construction.

一切由此開始

Venus在美國Maggie Austin Cake當實習生期間學會了精製結婚蛋糕和糖花的專業技術。





LEMON MADELEINES

Makes eight pieces

INGREDIENTS

1 egg	70g butter, melted
70g sugar	1 lemon, zested
20g milk	White chocolate (for dipping)
70g cake flour	A pinch of chopped pistachios
2g baking powder	

INSTRUCTIONS: Pre-heat oven to 185°C. Grate the lemon zest into the sugar. Rub the lemon zest and sugar to allow the natural oils to come out. Melt the butter in a microwave or over a double-boiler until completely liquefied. Set aside and keep warm. Combine the egg and lemon sugar with a hand whisk in a large bowl. Add the milk and whisk. Sift in the cake flour and baking powder, and whisk gently until fully incorporated. Add the warm melted butter and gently combine until all is incorporated. Transfer the batter into a piping bag and refrigerate for at least two hours. Butter and flour a madeleine mould. Pipe in the madeleine batter until it's 2/3 full. Bake for 10 minutes until light golden brown. Once out of the oven, gently flip the madeleines out of the mould onto a baking rack to cool. Dip in white chocolate and sprinkle on chopped pistachios, if desired.

材料

雞蛋1隻	牛油70克，已溶
糖70克	檸檬1個，削皮
牛奶20克	開心果適量，切碎
低筋麵粉70克	白朱古力，沾浸用
泡打粉2克	

步驟：以185°C預熱焗爐。將削出的檸檬皮加入糖，輕力揉搓讓天然油分釋出。把牛油放入微波爐或雙層蒸鍋中，徹底熱溶後取出保溫待用。把雞蛋和檸檬糖倒進大碗，用手動攪拌器拌勻，再加入牛奶拌勻。篩入低筋麵粉和泡打粉，輕力攪勻至完全融合。加入暖牛油溶液，均勻攪拌。將粉糰放進擠花袋，冷藏至少2小時。給瑪德蓮貝殼蛋糕模具掃上油和麵粉，擠入粉糰至2/3滿。焗10分鐘至表面呈微金黃。取出後輕力倒出貝殼蛋糕至烤架上待涼。可因應喜好沾上朱古力和灑上開心果碎。

**MORE THAN THAT**

One of Venus' goals is to change the market's perception toward cakes - they are more than what they appear to be.

意義深遠

Venus其中一個目標就是改變市場對蛋糕的觀念：這些甜點的深義遠超越其精緻外觀。

professional training when she first ventured into the field. "What I did was take a six-week cake designing course before landing my first pastry job," reminisces Venus, smiling. "It's similar to working in the airline industry; you're constantly on your feet, working long hours. There were times I had to work until four in the morning or had to work 17 days straight." Instead of taking the easy way out, though, she pulled through those challenging moments with determination and passion.

Venus meticulously curates a decadent feast complemented by a delicate floral arrangement from Sally Wong's Oldsoul Florist in the spacious baking studio of Sheung Wan's The Mixing Bowl. She generously prepares madeleines, chiffon cake sandwiches, lollipops, and marshmallows, all decorated with vibrant edible flowers provided by Flowering, a local edible garden. The two-tier cake, adorned with lifelike edible sugar flowers, exhibits one of the many techniques that Venus has mastered. "Tulips are a symbol of renewal and reincarnation - they're also one of the first flowers to blossom when spring approaches - while daffodils represent rebirth and new beginnings, and are a wonderful sign of future prosperity." //

位於上環的烘焙工作室The Mixing Bowl擺放了花店Oldsoul Florist創辦人Sally Wong設計的漂亮花藝，而Venus就在這個寬闊、精緻的環境中製作了多道賣相與味道均一流的糕點，包括瑪德蓮貝殼蛋糕、戚風蛋糕三文治、波板糖和棉花糖，全用上本地食用鮮花種植坊花咏的迷人鮮花作裝飾。雙層蛋糕上綴以栩栩如生的食用糖花，是Venus最擅長的手藝之一。「鬱金香代表更新再生，亦是春天最早綻放的品種，而水仙則象徵重生和新開始，兩種花卉也帶有冬去春來和美好將來的優美意境。」 //