

3 August 2010

MOONCAKES GO SKY HIGH AT THE PENINSULA HONG KONG!

Executive Chef Lau Ping Lui Paul and Dim Sum Chef Yip Wing Wah of The Peninsula's Spring Moon Chinese restaurant are now in training for the annual mooncake marathon. The Spring Moon team will produce 400,000 mooncakes during August and September this year, using 110,000 eggs!

Laid side by side, all these Spring Moon mooncakes will not stretch quite to the moon, but well on the way to it, extending one and a half times the cruising height of a jumbo jet, or just over one and a half times the height of Mount Everest, the highest mountain in the world! In Hong Kong terms, that's nearly half way to the airport from the hotel, 33 times the height of International Finance Centre II, 32 times the height of The Peak, or 150 times the height of The Peninsula's tower!

At the height of production, 27 staff produce 12,000 of the hand-made cakes per day. Even this is not enough to satisfy demand, explains by Chef Yip, "If we could make twice as many, we could still sell all of them."

The trick, according to Chef Yip, is to get the pastry skin right. It should be delicate but strong enough to withstand the baking process. He keeps to himself the exact proportions and nature of the ingredients he uses for the filling, admitting only that he follows a traditional recipe using duck eggs to produce the very best quality and flavour.

The Mid-Autumn festival falls on 22 September this year when Hong Kong's residents will venture out in family groups and with friends to admire the full moon and to celebrate the unity and good fortune that it represents. Mooncakes are eaten throughout the festival and are usually served after a meal with tea.

THE PENINSULA

HONG KONG

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The mooncake tradition stems from the mid 14th century Yuan Dynasty when General Zhu Yuan-Chang signalled the start of an uprising by hiding messages in the mooncakes and distributing them to his supporters. General Zhu went on to lead the ensuing riot and found the Ming Dynasty.

Spring Moon's mooncakes have become a traditional favourite in Hong Kong. A box of eight mooncakes is priced at HK\$ 208. Guests can download an order form from the hotel's website or make advance telephone orders starting on 10 August 2010. Mooncakes are available for pick up from 24 August until 21 September 2010.

For enquiries and orders, please contact the Spring Moon restaurant on tel: (852) 2315 3160, by email: diningphk@peninsula, or visit www.peninsula.com.

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