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# crave

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## *Adventures in Gastronomy*

### THE HOME ENTERTAINING ISSUE

Canapé Recipes to Tempt Your Guests  
Inside the World of Premium Charcuterie  
Eating Out: Alfresco Dining in Hong Kong  
PLUS The Most Expensive Restaurants in the World



MS B'S CAKERY



## MS B'S CAKERY

Seva's tiny take-away sister bakes divine cakes that taste as good as they look.

Text by Debbie Soo, photos by Happy Yuen

Seva cakes have earned quite a reputation. Its Marie Antoinette Crave cakes and original Crunch cakes have graced countless birthday parties, lit by thousands of candles. Now they're the star attraction at Seva owner Bonnie Gokson's newest decadent enterprise, Ms B's Cakery, dedicated to tempting Hong Kong's sweet teeth.

"The cakes I designed for Seva have been extremely popular," Gokson says. "Because of insufficient space to meet the great demand, I looked into opening up my own commissary [central kitchen]. Now we can supply cakes exclusively for Seva and Ms B's Cakery with a separate selection that is both different and unique."

The two venues couldn't be more different. While Seva is a go-to destination for lunch, drinks or dinner, Ms B's Cakery is a tiny take-away shop devoted to cakes. The interior is colourful, upmarket and whimsical, and butterflies feature prominently.

The cakes are just as gorgeous and inspiring, topped with delicate sugar flowers, hand-painted butterflies and plump red lips Gokson designed herself. It's not only looks that set the cakes apart: each one has a distinct, individual flavour and comes in a variety of sizes from mini tasters to 1kg party pieces.

"From taste to texture, to artful presentation, each cake has been well thought out. They are meant to evoke the warmth and comfort of a lovingly made cake from home, and reflect our passion for unique flavour and texture combinations," Gokson says.

"Everything is made from scratch and with great care. Unlike many bakeries in Hong Kong, we use only premium-quality natural ingredients and the finest produce sourced from all over the world." Which is the proverbial cherry on the cake. ■

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SUNSHINE

Like all of Ms B's cakes, this one is aptly named. It's a cheery, lemon poppy-seed chiffon cake on a biscuit base accented by creamy frosting and zesty lemon curd. The tiny seeds in the sponge add a playful, light crunch. Sunshine is tangy and refreshing, with the cream softening the citrusy nature of the curd in the centre.



BETTER THAN SEX

This cake redefines the phrase "sinfully delicious". It's a seductive rich, moist chocolate fudge cake coated in gooey chocolate, with bits of caramel crunch and a dollop of salted caramel. The soft layers and flavours meld together to coat the palate, while the crunch is an added bonus. Chocolate heaven.



PARADISE

Asian cakes are no strangers to taro, but this version takes it to the next level. Lavender taro chiffon is layered with fluffy coconut cream and glazed young coconut. A crunchy base provides structure, while the coconut complements the strongly flavoured taro chiffon.



MADAME BUTTERFLY

A fine example of Ms B's emphasis on natural products, with beetroot providing the colouring for one of the three chiffon layers; the other two are pistachio and chocolate, layered with apricot compote and fresh cream and topped with white and dark chocolate for a diversity of flavours and textures.



MEMOIRS OF A GEISHA

Asian palates are familiar with red bean desserts, which pops up here as a red bean crème between layers of chiffon sponge, guarded by an outer ring of lady fingers. It looks crunchy, but it's very soft with crushed red beans and whole grapes in the filling. Exceptionally creamy and almost honey-like in flavour.

### BILL

1. Sunshine	\$960/1kg
2. Better than Sex	\$720/1kg
3. Paradise	\$720/1kg
4. Madame Butterfly	\$960/1kg
5. Memoirs of a Geisha	\$960/1kg

\* Prices subject to change without notice