



康姨餅房 Madam Hong's Bakery

康姨鳳梨酥及康姨鳳凰酥

Madam Hong's Pineapple Cake and Pineapple Cake with Salted Egg Yolk

Pineapple Cake is an iconic Taiwanese pastry. These mini pies are filled with candied pineapple, with an attractive buttery flavor and fruity sweetness. Soft, chewable with agreeable sweetness, it is one of the "must buy" Taiwan food souvenirs. Madam Hong's Bakery, one of the production lines at our Ngai Shing Workshop, has sent a team of staff to Taiwan and learned from celebrated pastry chef, hoping to develop our own Madam Hong's Pineapple Cake brand with special formula and customized recipe after returning to Hong Kong. The Madam Hong's Pineapple Cake has a golden casing of crumbly, layering pastry with pineapple, jam-like filling. Every small bite comes with a rich, fruity, natural sweet-and-sour flavor of pineapple. On the other hand, Madam Hong's pineapple cake with salted egg yolk tastes savory yet equally delicious. You'd definitely love it and can't stop eating it.

鳳梨酥是源自台灣的著名小吃，帶有滿滿的奶香和酸中帶甜的鳳梨味道；口感軟硬適中，甜而不膩，是送禮自奉佳品。本會毅誠工場轄下的康姨餅房，為尋找鳳梨酥珍味秘方，特別派員遠赴台灣向名師學習，回港後鑽研調配，加上自家烤色的烘焙工藝，以嚴選材料揉合出康姨獨特的金黃酥鬆分層的餅皮，配合產地直送的果醬餡，烘製出特有天然濃郁果香以及酸甜適中的「康姨鳳梨酥」，讓你每咬一口都能吃到土鳳梨的原汁原味；而包裹著天然生晒鹹蛋黃的「康姨鳳凰酥」則甜中帶鹹，令你愛不釋口、回味無窮。

康姨食品工房

Madam Hong's Food Factory

果茶及果乾 Fruit tea & oven-dried fruits

葵興職業發展中心獲「伊利沙伯女皇弱智人士基金」撥款成立的康姨食品工房，主打「無添加、純天然」製作的康姨花果茶、果乾，所有產品無添加香精、香料及防腐劑。嚴選時令水果，每個水果必須經歷3次天然蔬果清潔劑洗刷，再以手工薄切，並以低溫烘焙最少7小時，每小時以人手翻面，確保每片均勻受熱。

天然水果花茶，果香甘甜獨特，可以冷泡，只須以室溫水浸泡15分鐘，便能還原果茶香味。每包果茶可全日重覆沖泡，依然餘味繞舌。康姨食品工房將推出六款果茶，分別為：「青檸西柚薄荷果茶」、「奇異果火龍果甜菊葉果茶」、「奇異果菠蘿甜菊葉果茶」、「甜菊葉菊花茶」、「奇異果菠蘿火龍果茶」及「青檸菠蘿甜菊葉果茶」，味道清新怡人，令人一試難忘。此外，兩款果乾－「火龍果乾」及「菠蘿乾」亦快將上市，敬請期待。



Kwai Hing Vocational Development Centre - Madam Hong's Food Factory is sponsored by The Queen Elizabeth Foundation for the Mentally Handicapped. The flagship products of the Food Factory are "no additive, purely fresh" fruit tea and oven-dried fruits. All of the products have no added artificial flavors, chemicals or preservatives. We carefully pick fresh and seasoned fruits; then clean and rinse 3 times with natural fruit & veggie wash; hand slice into thin pieces, and bake in an oven at a low temperature for at least 7 hours, of which each slice is turned over every hour by hand to ensure heat is evenly distributed.

Natural fruit tea, on the other hand, has a unique and perfect bitter-sweet fruity taste, which is suitable for cold brew. The fruit tea is ready to serve simply by soaking the dried-fruits into room temperature water for 15 minutes. The fruity flavor lasts throughout the day even if it is repeatedly refilled with water. Madam Hong's Food Factory is going to launch 6 new flavors of fruit tea: namely lime, citrus & mint tea; kiwi, dragon fruit & chamomile tea; kiwi, pineapple & chamomile tea; chamomile tea; kiwi, pineapple & dragon fruit tea; lime, pineapple & chamomile tea. They all taste pure and fresh. Besides, 2 new types of oven-dried fruits - dried dragon fruit and dried pineapple, are also ready to be shelved soon. Please stay tuned.

