



Towngas hosts “Heartwarming Reunion” Mooncake Design and Cooking Competition

(11 September 2019) With the approach of the Mid-Autumn Festival, Towngas has specially organised the “Heartwarming Reunion” Mooncake Design and Cooking Competition to encourage participants to express their love and care to people around them, as well as spread heartwarming blessings to everyone. With their skilled hands and creativity, a total of eight finalists handmade unique mooncakes at Flame at Towngas Avenue. The winning entry, entitled You Read My Heart, was selected after an exciting competition.

During the competition, participants prepared their mooncakes using open-flame appliances before the judges within the time limit. The judges included Catherine Wong Pui-ye, Towngas General Manager – Retail Marketing and Sales, Pauline Wong Sin-ha, Centre Manager of Towngas Cooking Centre and Nelson Cheung King-wai, Head Chef of Flame at Towngas Avenue. The entries were assessed according to their appearance and taste, as well as the creativity demonstrated. Many participants went beyond traditional mooncake elements and added innovative ingredients to the recipe, creating flavours such as chestnut and Tieguanyin, bubble milk tea, mango pomelo sago as well as beetroot and dates, winning wide acclaim from judges.

The winning entry, entitled You Read My Heart, deeply impressed judges with the meaning behind it. Made with a sugar globe, coconut milk snow skin and egg custard filling, it offers an element of excitement as the sugar globe needs to be broken before one can savour the mooncake, which also signifies the festival’s role in breaking the ice among people. The snow skin mooncake itself is also thoughtfully designed, with a transparent agar crust which offers a refreshing and flavoursome treat.

Catherine Wong Pui-ye, Towngas General Manager – Retail Marketing and Sales, stated in her speech, “This is Towngas’ first time organising a mooncake design competition. The originality and culinary skills demonstrated in the competition were truly eye-opening. Towngas will provide more opportunities for culinary enthusiasts and promote cooking as a way to strengthen the bond between families

and friends.

Winners Eva Chau and Carmen Yan shared the concept behind their creation, “Mid-Autumn Festival is an important occasion for families and friends to get together. Just as we have to break the sugar globe before eating the mooncake, we also hope that people can break the ice between themselves and remember to respect one another.”

First runners-up Shek Mei-yuet and Yau Sze-wing explained their work “The Golden Moon”, “We used chestnuts that are in season and came up with a new idea to match them with slightly bitter Tieguanyin tea leaves to make the mooncake less heavy. The round shape and yellow colour of the mooncake represents the full moon.”

Second runners-up Chan Yuen-ying and Ho Ka-hung said with a smile, “We both love bubble milk tea and therefore want to make our own bubble milk tea-flavoured mooncake. The round and chewy bubbles also echo the festival’s theme of reunion.”

In addition to the winners, first runners-up and second runners-up awards, there is also The Most Popular Award. Towngas has uploaded photos of the mooncakes from the competition to Towngas’ official Facebook page. Public voting will be closed at 12 noon on 12 September 2019. Please cast your vote!

About Towngas “Mooncakes for the Community” initiative

Launched in 2001, our “Mooncakes for the Community” initiative has since become a successful charity event where mooncakes are prepared and delivered to the needy every year to foster an inclusive culture. An accumulated total of 2,400,000 mooncakes have been distributed so far. In 2017, Towngas and St. James’ Settlement joined hands to launch the first Warming Mooncake, designed for the elderly and patients with dysphagia, enabling them to share the delight of enjoying mooncakes alongside their family and friends. This year, Towngas is also supporting Food Grace by promoting their mooncake recycling initiative, thereby encouraging a green festival by reducing food waste.

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Press photos:

Photo 1:



Judges Catherine Wong Pui-ye (3rd from left, second row), Towngas General Manager – Retail Marketing and Sales, Pauline Wong Sin-ha (4th from right, second row), Centre Manager of Towngas Cooking Centre and Nelson Cheung King-wai (5th from right, second row), Head Chef of Flame at Towngas Avenue in a photo with the participants.

Photo 2:



Participants preparing mooncake ingredients using open-flame appliances.

Photo 3:



Winning entry: “You Read My Heart”.

Photo 4:



First runner-up: “The Golden Moon”.

Photo 5:



Second runner-up: “Snowy Mooncake - Pearl Milk Tea”.

Photo 6:



Coconut, Mango and Grapefruit Crystal Mooncake.

Photo 7:



Moon over Opera Cake.

Photo 8:



Beetroot and Red Date Mooncake.

Photo 9:



Mango Sticky Rice Mooncake.

Photo 10:



Taro, Red Beans, Mochi with Century Egg Mooncake.

Press photos can be downloaded from this link:

<https://towngasdrive.sharefile.com/d-s4312a6fcc114b4fb>

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