



甜美生活 Whatever you're celebrating, a great cake is the perfect way to make to satisfy your sweet desire.

The perfect way to make to satisfy your sweet desire. 翻集可口的蛋糕圈熬瓤特别的日子永芘题志,也令原來平凡的歲月別有聖人心趣。 Photography: Gareth Brown and courtesy of SEVVA and Cafe Landmark - Text: Andrea Yu







 ${\bf B}$ onnie Gokson is the mastermind behind SEVVA, CENTRAL's destination for an indulgent dinking and dinning experience. As the creator of the Caramel Crunch cake that took Hong Kong by storm, Gokson knows a thing or two about great cakes.

When it comes to SEVAY's dessert menu, Golsson has put her quirty spin on several creations among them, Marie Architenter's Crew cake, a pistachic holfmon concection filled with raspherites and rose petal jam, decorated with edible pearlettes, colourful mearones, fresh cream and topped off with an extravegant "bourfurd" of pink cotton candy fulf – a not be teak's ryout namesake. To celebrate the royal wedding of Prince William and Kata Middleton, Golsson created the Leuis, a chocated befine sponsy with fresh whipped cream and layered with bulbedrines and blackberries. Turquoise and gold pearlettes and colourful marshmallow twists decorate the cake, with an impressive baby by the corton candy topper.

Gokson uses only fresh ingredients and a few "tricks and secrets" to produce beautiful cakes. For the summer, she will be injecting a special citrus punch into cakes such as the Lemon Meringue. "It's not too sweet with a well balanced acidity from the lemons." says Gokson. 身處 CENTRAL「中環」,若要享受美酒佳餚,SEVVA無疑是個好去處, 其無緩香酌蛋糕更為人津津樂道。郭志怡既是 SEVVA的創辦人,也是 焦雞香酌蛋糕的創作者,她深懂審談练人之頃。

事實上,FMSSVAA的協高發揮。或可見知定他的資料心思。而其 中以「國友更加的影響」為自由「自然股份上旬等等就形成 境站即是整心,他以可吃的小砂球、心能域的必要上的影響就能能更 車上高高的形成性器。他们可吃的小砂球、心能域的必要上的影響的 室、现代與國旗第三子大部,等达他就做到了「除品十六」外房「開版 交票的影響」以下的一个大型。但以下的一个大型。 配上對打造器:每面侧的以同心的企会也的小砂球。以及可由的批技術 都是一型上生人的人的可能性性。

郭志怡的成功之道,在於嚴謹新鮮食材,結合巧思和獨門秘方。据同樣可見於她為炎炎夏日特製的柑橘糕點,如檸檬蛋白酥。她說:「它不會太甜,卻散發梅椒的清香。」

SEVVA: 25/F, Prince's Building Tel/電話: (852) 2537 1388 太子大廈25樓